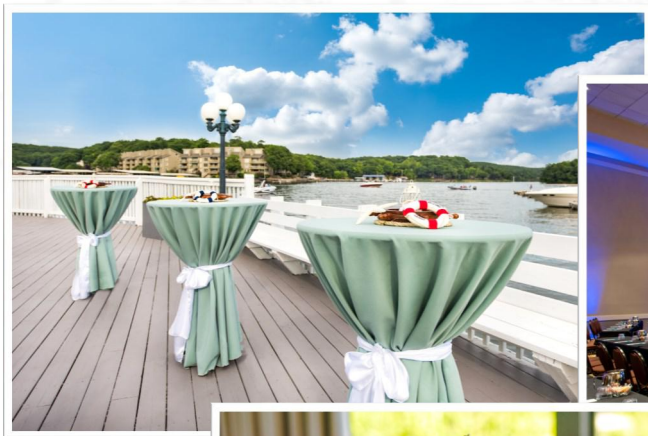


MARGARITAVILLE[®]

Lake Resort

LAKE OF THE OZARKS



Banquet Menus

494 Tan Tar A Drive • Osage Beach, MO • (573) 348-8550
Sales@MVResortLakeoftheOzarks.com • MargaritavilleResortLakeoftheOzarks.com

Catering Information

Menu selection

The published menu prices are subject to change without notice. To ensure the availability of menu items, all selections should be submitted to the Sales Office 30 days prior to your scheduled event. In addition to Margaritaville Lake Resort published menu presentations, customized menus are available upon request. Dietary substitutions can be made available with 72 hour prior notice at no additional cost. If special meals are requested at the time of the meal, additional charges will apply.

Guarantees

Final attendance is to be communicated to the hotel by 12:00 noon, 3 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction even if fewer guests are served. If an attendance guarantee is not forwarded to the hotel by the date due, the attendance number stated on the last received Banquet Event Order will become the guarantee. Menu changes submitted within 5 business days of the event will be subject to additional fees, depending on availability of menu products. The hotel is prepared to serve 3% above the guarantee. Any guarantee increasing after 3 business days prior to the event date, is subject to menu items and service availability.

Minimums

Menus are designed with specific minimum guest attendance requirements. A surcharge will apply should attendance fail to meet the minimum designated guidelines.

All plated menus served with less than 20 guests will incur a labor fee of \$75.00

All buffet menus served with less than 30 guests will incur a labor fee of \$75.00

Bartender fee of \$75 applies with less than \$550 in sales, per bar

Service charge, taxes & fees

Catering food, beverage, room rental, and audio-equipment rental are subject to our customary Banquet Service Charge and all applicable State of Missouri taxes. Service charge is taxable. Service charge and tax may change without notice. In the event that an organization is tax exempt, state law requires a copy of said organizations' Tax-Exempt Certificate to be on file with the hotel prior to the event. Payment of the event must be received from the organization listed on the Tax Exempt Certificate.

Food & beverage

No food & beverage of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by the hotel's servers and bartenders. Any alcohol must be consumed on property and therefore cannot be removed from the hotel. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgement, appears intoxicated.

Children's menus

Plated children's meals are available for \$10 per child and include chicken strips with French fries, dessert, and beverage. For buffet service, the children's meal price for children 4-12 years old is half of the adult's meal price. For buffet service for children under the age of 4, the meal is provided complimentary. Service charge and taxes are applicable to all food and beverage. When guarantees are submitted to the hotel, guarantees must be provided for the adults, children ages 4-12, and children under the age of 4 years old.

Pre-selected choice of split menus

Margaritaville Lake Resort is happy to offer a choice of three entrée selections for your event, excluding special dietary requests. The guaranteed number of each selection must be provided to your Catering Manager by 12:00 noon, 3 business days prior to the event date. Place cards indicating guest choice must be provided along with the final counts by table number. All meal selections will be charged an additional \$3.00 per person.

Function space

Function space is assigned by the hotel according to the expected guest attendance. The hotel reserves the right to re-assign rooms based on the event's guaranteed attendance. Additional fees will apply for events with special set-up requirements. Guests will be admitted to the event room and expected to depart at the time stated on the Banquet Event Order.

Entertainment and decor

Functions may be enhanced with décor such as flowers, music, specialty linens by Margaritaville Lake Resort's preferred vendors. A diverse range of approved and recommended resources and/or vendors for these services is available. All deliveries must be coordinated through the Sales and Catering office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property. Should glitter, sequins, confetti, crystals, or stones less than ¼" in diameter be utilized, a \$500 additional cleaning fee will apply. Pyrotechnics require appropriate approval and 30 days notice.

Catering Information

Room set up, outside vendors, damage

Any outside vendors (florist, entertainment, etc.) hired for your functions are fully responsible for their own set up and tear down on the day of your event. The room could be available 30 minutes to 2 hours prior to the start of your event. Any additional set up time must be requested through your Convention Service Manager or Event Meeting Manager at least 30 days prior to your event. A contact list of vendors will be required one month before your event. Inform your vendors of the location of your event so they can plan accordingly for set up and tear down purposes.

The hotel is not responsible for damage to or loss of any items left in the hotel prior to or following any event. The group is responsible and shall reimburse the hotel for any damage, loss of liability incurred by the hotel by any of the group's guests or any persons or organizations contracted to provide any service or goods before, during, and after the event.

The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) a client engages, providing adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

Audio Visual

The hotel's in-house audio-visual department is fully equipped to supply all of your audio-visual needs with state of the art equipment. Rental of equipment is charged per day.

Outdoor functions

Outdoor events carry an outdoor event fee, determined by your Convention Service Manager or Event Meeting Manager. Decisions as to whether or not an outdoor banquet function will be held outdoors or moved indoors will be made at least four (4) hours prior to the start of the event. The hotel will make the decision in the best interest of the group attendees and the hotel staff. Glass items, including décor, are not allowed at catered pool functions. All outdoor events must conclude by 10:00pm.

Signs and displays

The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors. All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners, of which a charge for such service may apply.

Volume restriction

Please be advised that the hotel maintains appropriate audio volume levels in all function rooms. The hotel reserves the right to determine if the noise level is too loud and will adjust the volume levels accordingly.

Shipping and receiving

In the event that you are shipping items to the hotel ahead of your event date, pre-approval must be received by your Convention Service Manager or Event Meeting Manager. Packages will be accepted no sooner than three days prior to your event. Handling fees will apply. All COD deliveries will be refused. All packages and collateral to be addressed as the following:

Group Name and Event Name
c/o Margaritaville Lake Resort, Lake of the Ozarks
PO Box 188TT (for shipments delivered via the United States Post Office)
494 Tan Tar A Drive (for shipments not delivered via the United States Post Office)
Osage Beach, MO 65065
Attention: (Your Convention Service Manager or Event Meeting Manager's Name)

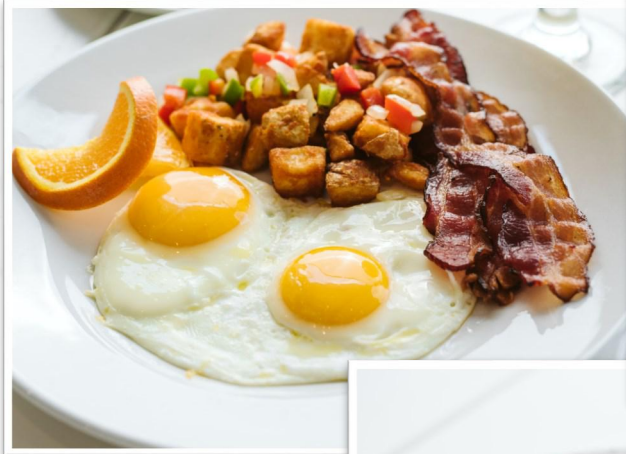
For shipping of exhibit materials and display assembly, please instruct your exhibitors to utilize Page & Brown Convention Services. Exhibitor shipments sent to the hotel will be re-routed to Page & Brown Convention Services and charged according to Page & Brown Convention Services prevailing rates.

Methods and conditions of payment

All social catered functions require pre-payment in full. Payment shall be made in full in advance of all functions unless credit has been established to the satisfaction of the hotel. Direct billing approval requires a minimum of 4 weeks for processing by our corporate office. If direct billing has been established with the hotel, the balance of the account is due and payable upon receipt of invoice. If advance payment is required, the estimated balance is due no later than 7 days prior to the event. Depending on guarantee numbers due 3 business days prior to the event date, a final payment to fully prepay may be necessary. A credit card is required on file for all events.

Margaritaville Lake Resort accepts all major credit cards, certified check, money order and cash. Personal checks are accepted for all payments except for the final payment.

Breakfast



“Somewhere between the Port of Indecision and Southeast of Disorder, but no parallels of latitude or longitude mark the spot on a map. You don’t have to be a navigator to get there. All you have to do is follow your nose.

**Food is to Margaritaville like bait is to fishing, or songs are to sailors.
How do you get to Margaritaville? Start here.”**

Continental Breakfast

Build Your Own Continental Breakfast

Begin with the Traditional Continental Breakfast...

Orange, grapefruit, tomato, apple & pineapple juices
Seasonal sliced fresh fruits to include pineapple, honeydew, melons & berries

Muffins, bagels and croissants served with plain and low fat cream cheese, butter,
fruit preserves & honey

Coffee, decaffeinated coffee & assorted specialty hot teas
\$16.00 per person

...then create your customized menu!

Hot Enhancements

Croissant with scrambled egg & American cheese - **\$4.00 per person**

Croissant with sausage, egg & American cheese - **\$5.00 per person**

English muffin with applewood smoked bacon, egg, & American cheese - **\$5.00 per person**

Scrambled egg, applewood smoked bacon, & American cheese all inside a glazed donut - **\$5.00 per person**

Breakfast burrito - scrambled eggs, pepper jack cheese, peppers & onions, with your choice of chorizo, sausage or
bacon, served with sour cream & salsa on the side - **\$5.00 per person**

Traditional oatmeal served with brown sugar, raisins, granola, & chopped walnuts - **\$4.00 per person**

Cold Enhancements

Yogurts - assortment of fruit flavored yogurts, regular & low fat Greek yogurts - **\$4.00 per person**

Cereals - assortment of individual dry cereals, granola, 2% & skim milk - **\$4.00 per person**

Donuts - assorted flavors of cake & jelly filled donuts - **\$2.00 per person**

Whole fresh fruits - apples, oranges, bananas & grapes - **\$2.00 per person**

Yogurt parfaits - pre-made parfaits with vanilla yogurt, mixed berries & granola - **\$4.00 per person**

Domestic cheese platter - selection to include Colby, cheddar, Swiss & pepper jack cubed cheese garnished with
fresh fruit & crackers - **\$3.00 per person**

Smoked salmon platter - served with hard boiled eggs, capers, diced red onion, mini bagels & dill cream cheese
spread - **\$ 7.00 per person**

Continental breakfasts are package priced with sufficient quantities for a 2 hour break
Any replenishment of food or beverage will be charged at standard a la carte prices
All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Breakfast Buffets

Each Themed Breakfast Buffet Includes:

Orange, grapefruit, tomato, apple & pineapple juices
Seasonal sliced fresh fruits to include pineapple, honeydew, melons & berries

Muffins, bagels and croissants served with plain and low fat cream cheese, butter,
fruit preserves & honey

Coffee, decaffeinated coffee & assorted specialty hot teas

Back to the Island

Avocado Scramble with cheddar cheese, pico & cilantro

Beach Bennys - poached egg, applewood smoked bacon, sliced tomato
& chive hollandaise

Crispy bacon & link sausage

Island style potatoes with roasted onions & peppers

\$25.00 per person

A Mile High in Denver

Denver Scramble with prosciutto, onion & peppers

Biscuits & sausage gravy

Crispy bacon & link sausage

Roasted potatoes

\$23.00 per person

Right Way Home

Scrambled eggs with salsa, cheddar cheese, diced onions, tomatoes
& warm flour tortillas

Sausage links

Roasted potatoes

Cereals - assortment of individual dry cereals, granola & 2% & skim milk

\$21.00 per person



Labor fee of \$75 for breakfast buffets under 30 guests

Plated Breakfasts

Each Plated Breakfast Consists of Two Courses

Choose one juice, one starter & two sides to accompany your entrée.
All plated breakfasts include a basket of assorted baked goods,
coffee, decaffeinated coffee & assorted specialty hot teas.

Juice Selection - Choose One:

Orange juice
Grapefruit juice
Tomato juice
Apple juice
Pineapple juice

Starter Selection - Choose One:

Seasonal sliced fresh fruits & berries
Fresh fruit salad served with lime & fresh mint
Yogurt parfait with berries & granola

Entree Selection - Choose One:

Scrambled eggs with fresh herbs - \$18.00 per person
Jumbo biscuits and sausage gravy - \$18.00 per person
Beach Bennys - poached egg, applewood smoked bacon,
sliced tomato & chive hollandaise - \$21.00 per person
Vanilla infused French toast - \$19.00 per person

Protein Side Selection - Choose One:

Applewood smoked bacon
Sausage links
Turkey bacon
Chicken apple sausage

Starch Side Selection - Choose One:

Island potatoes with roasted peppers & onions
Freshly fried potatoes with lemon butter
Lyonnaise potatoes
Diced potatoes with sautéed onions & fresh herbs



Labor fee of \$75 for plated meals under 20 guests

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Brunch Buffet

All buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas

Floridays

Orange, grapefruit, tomato, apple & pineapple juices

Seasonal sliced fresh fruits to include pineapple, honeydew, melons & berries

Muffins, bagels and croissants served with plain & low fat cream cheese, butter, fruit preserves, and honey

Scrambled eggs with salsa, cheddar cheese, diced onions, tomatoes & warm flour tortillas

Caprese salad - Roma tomatoes with buffalo mozzarella, fresh spinach, pesto & a balsamic glaze

Crisp applewood smoked bacon & sausage links

Cilantro lime chicken
Grilled chicken topped with zesty cilantro lime glaze & fresh pico

Sliced meats - your choice of one item - served with rolls & appropriate sauces:
Bourbon glazed ham
Smoked turkey breast
Grilled flank steak

Yukon gold smashed potatoes

Chef's selection of fresh vegetables

Homemade bread pudding with dulce du leche crème anglaise

Chef's selection of miniature individual desserts

Coffee, decaffeinated coffee & assorted specialty hot teas

\$35.00 per person

Beverage Enhancements - Charged on consumption per drink

Sparkling Wine, Poinsettias, Mimosas & Bellinis

\$6.50

Bloody Mary Station

Variety of Bloody Mary drinks with specialty garnish

Select \$7.50 | Premium \$8.50 | Luxury \$9.50



Labor fee of \$75 for buffets under 30 guests

8

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Breakfast & Brunch Enhancements

Choose any of the following to add to any breakfast buffet or brunch buffet menu:

Croissant with scrambled egg & American cheese - \$4.00 per person

Croissant with sausage, egg & American cheese - \$5.00 per person

English muffin with applewood smoked bacon, egg & American cheese - \$5.00 per person

Scrambled egg, applewood smoked bacon & American cheese put together inside a glazed donut - \$5.00 per person

Breakfast burritos - scrambled eggs, pepper jack cheese, peppers & onions, with your choice of chorizo, sausage, or bacon, served with sour cream & salsa on the side - \$5.00 per person

Traditional oatmeal served with brown sugar, raisins, granola, & chopped walnuts - \$4.00 per person

Country style biscuits & sausage gravy - \$3.00 per person

Vanilla infused French toast - \$3.00 per person

Bacon, bacon, bacon - Choose one: Applewood smoked bacon, peppered bacon or turkey bacon - \$4.00 per person

Breakfast sausage - Choose one: pork link sausage, turkey sausage or chicken apple sausage - \$4.00 per person

Bourbon glazed ham - \$4.00 per person

Beef tenderloin - \$12.00 per person

Yogurts - assortment of fruit flavored yogurts, regular & low fat Greek yogurts - \$4.00 per person

Cereals - assortment of individual dry cereals, granola, 2% & skim milk - \$4.00 per person

Donuts - assorted flavors of cake & jelly filled donuts - \$2.00 per person

Whole fresh fruits - apples, oranges, bananas & grapes - \$2.00 per person

Granola bars - assorted flavors - \$24.00 per dozen

Yogurt parfaits - pre-made parfaits with vanilla yogurt, mixed berries & granola - \$4.00 per person

Artisanal cheese and fruit display - international cheeses served with grapes, berries, crackers & crostini
\$10.00 per person

Smoked salmon platter - served with hard boiled eggs, capers, diced red onion, mini bagels & dill cream cheese spread
\$7.00 per person

ACTION STATIONS

Requires a chef attendant with the fee of \$75 per 75 guests

Omelet Station

Freshly made to order omelets with choice of diced ham, sausage, bacon, onion, peppers, spinach, tomatoes, mushrooms, cheddar cheese & salsa - \$8.00 per person

*Egg whites available on request

Waffle Station

Chocolate and original Belgium waffles made to order with fresh berry compote, chocolate chips, whipped butter, whipped cream & maple syrup - \$8.00 per person

Refreshment Breaks



“ It’s a Sweet, Sweet Life....”

Refreshment Breaks

All breaks include:

Coffee, decaffeinated coffee & assorted specialty hot teas
Add soft drinks for \$3.00 per person

Lost Shaker of Salt

Homemade cumin & paprika spiced lattice chips
Warm pretzel bites with whole grain mustard dipping sauce
Individual flavored bags of popcorn
\$15.00 per person

Build Your Own Trail Mix

Granola, pretzels, peanut, almonds, white & dark chocolate chips, raisins, cranberries, M&Ms & pumpkin seeds
\$14.00 per person

Fruitcakes

Fresh whole fruit with red & green apples, pears, bananas, oranges & grapes
Sliced honeydew, cantaloupe & pineapple
Yogurts - assortment of fruit flavored yogurt, regular & low-fat Greek
Orange, grapefruit, tomato, apple & pineapple juices
\$14.00 per person

Window to the World

Hummus display with regular & roasted red pepper hummus, grilled pita wedges
Fresh vegetable crudité with crackers, crustinis & jalapeno ranch dressing
\$14.00 per person

After School Break

Assorted freshly baked cookies, brownies
2% milk, skim milk, chocolate milk
\$13.00 per person

The Sweet Tooth

Candy break with assorted candies to include M&Ms, Starburst, Skittles, Miniature Hershey's bars, yogurt covered raisins, chocolate covered pretzels
\$15.00 per person

European Coffee Bar

Flavored premium regular & decaffeinated coffees
Fresh orange & lemon zest
Shaved dark chocolate & Whole cinnamon sticks
Grand Marnier flavored whipped cream
\$10.00 per person

Refreshment breaks are package priced with sufficient quantities for a two hour break
Any replenishment of food or beverage will be charged at standard a la carte prices
All food and beverages are subject to a 22% service charge and 5.475% sales tax

Refreshment Breaks

All breaks include:

Coffee, decaffeinated coffee & assorted specialty hot teas
Add soft drinks for \$3.00 per person

Ice Cream Social

Requires an attendant fee of \$75 per 75 guests

Vanilla bean ice cream, chocolate & caramel sauce, cookie crumbles, peanuts,
sliced strawberries, sliced bananas, maraschino cherries & whipped cream

\$15.00 per person

License to Chill

Variety of ice cream bars to include crunch bars, fudge bars,
strawberry shortcake bars and creamsicle bars

\$13.00 per person

Fiesta Siesta

Jalapeno lime tortilla chips & white corn tortilla chips

Warm queso blanco, pico de gallo & salsa verde

Homemade guacamole

\$14.00 per person

Health Nut

Build your own parfaits with Greek & vanilla yogurts, fresh berries,
assorted nuts, granola, white & dark chocolate chips, shaved coconut

Fresh whole fruit with red & green apples, pears, bananas, oranges & grapes

Sliced honeydew, cantaloupe & pineapple

Orange, grapefruit, tomato, apple & pineapple juices

\$14.00 per person

It's a Small World

Macaroons, cheesecake pops, mini cupcakes, mini cheesecakes &
assorted bite sized desserts

\$18.00 per person

Seventh Inning Stretch

Individual bags of flavored popcorn, peanuts, pretzels & cracker jacks

\$12.00 per person



Refreshment breaks are package priced with sufficient quantities for a two hour break

Any replenishment of food or beverage will be charged at standard a la carte prices

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Refreshment Break Items - a la Carte

Assorted candy bars - \$27.00 per dozen

Assorted energy & granola bars - \$24.00 per dozen

Whole fresh fruit to include apples, oranges, bananas & grapes - \$2.00 per person

Mixed Nuts - cashews, almonds, Brazil nuts, and pecans - \$28.00 per pound

Individual bags of chips, pretzels & Cracker Jacks - \$24.00 per dozen

Jalapeno lime tortilla chips with fire roasted salsa, guacamole - \$8.00 per person

Pretzel bites with spicy mustard or cheese sauce - \$6.00 per person

Add an additional \$1 to include both sauces

Freshly baked gourmet cookies - \$28.00 per dozen

Brownie bonanza - assortment to include chocolate chip, cheesecake & rocky road - \$32.00 per dozen

Meltaway bars - assorted dessert bars to include apple, chocolate, lemon and raspberry - \$32.00 per dozen

Assorted mini cupcakes - chocolate, vanilla & red velvet - \$26.00 per dozen

Ice cream bars - assortment to include fudge bars, crunch bars, strawberry & chocolate shortcakes, ice cream sandwiches, bomb pops - \$24.00 per dozen

Premium ice cream & fruit bars - assortment to include Snickers, Nestle, Butterfinger, mango, strawberry & coconut fruit bars - \$28.00 per dozen

Hummus display with garlic & roasted red pepper hummus, served with pita chips, celery sticks & carrot sticks
\$5.00 per person

Fruit skewers with vanilla yogurt dip - \$60.00 per dozen

Chocolate covered strawberries - \$36.00 per dozen

Domestic cheese platter - selection of cubed cheeses to include Colby, cheddar, Swiss & pepperjack, garnished with fresh fruit and crackers - \$6.00 per person

Refreshment Break Items - a la Carte

Beverages

Coffee, decaffeinated coffee & assorted hot teas

\$34.00 per gallon

Orange, grapefruit, tomato, apple & pineapple juice

\$40.00 per gallon

Iced tea served with honey & lemon

\$30.00 per gallon

Lemonade

Infused with your choice of watermelon, strawberries, ginger or raspberries

\$30.00 per gallon

Infused water

Choice of lemon, lime, strawberry, orange or cucumber

\$20.00 per gallon

Bottled mineral water - \$3.00 per each

Bottled sparkling water - \$3.00 per each

Assorted soft drinks - \$3.00 per each

Dunkin Donuts Iced Coffee

French vanilla or Regular - \$5.00 per each

Monster© Energy Drinks - \$6.00 per each

Powerade© & vitamin water© Fitness Drinks - \$4.00 per each

All Day Beverage Package - total of 8 hours

Coffee, decaffeinated coffee & assorted specialty hot teas

Assorted soft drinks

Bottled mineral water (still & sparkling)

Iced tea with honey & lemon

\$15.00 per person

Half Day Beverage Package - total of 4 hours

Coffee, decaffeinated coffee & assorted specialty hot teas

Assorted soft drinks

Bottled mineral water (still & sparkling)

Iced tea with honey & lemon

\$10.00 per person



Lunch



“ I Wish Lunch Lasted Forever.”

Themed Lunch Buffets

All buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

Bama Breeze

Country salad with seasonal greens, grape tomatoes, cucumbers, red onions, seasoned croutons, served with buttermilk ranch & red wine vinaigrette

Tortellini pasta salad - cheese tortellini pasta tossed with diced red peppers in a tangy Italian vinaigrette dressing

Southern country fried chicken

Marinated & grilled flank steak with citrus chipotle BBQ sauce

Corn on the cob

Balsamic roasted Brussel sprouts with bacon & onions

Southern style mac & cheese - cavatappi noodles with a sharp cheddar cheese sauce

Cornbread muffins & Hawaiian rolls

Chef's selection of desserts

\$26.00 per person



Nautical Wheeler

Island salad with seasonal greens, julienne peppers, cherry tomatoes, mandarin oranges, sliced red onions & pecans, served with blueberry pomegranate & cilantro lime vinaigrette

Chilled mango salad - mango spears, quartered tomatoes, sliced cucumbers tossed in a red wine vinaigrette

Blackened Mahi Mahi with roasted corn & black bean salsa

Grilled chicken with pineapple mango salsa with fresh cilantro & mint

Cuban pork tenderloin with a charred lemon chimichurri sauce

Tri-colored cauliflower tossed with herb butter

Caribbean spiced fingerling potatoes

Rolls and butter

Chef's selection of desserts

\$29.00 per person

Labor fee of \$75 for buffets under 30 guests

16

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Lunch Buffets Continued...

All buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

King of Somewhere Hot

Southwest salad with tossed greens, roasted corn & peppers, fresh pico de gallo, goat cheese & crispy tortilla strips, served with jalapeno ranch & cilantro lime vinaigrette

Mexican fruit salad - cubed fruit tossed with a Mexican hot sauce & topped with fresh cilantro

Beach taco station - roasted carne asada & chicken tinga served with salsa verde, lime crema, fire roasted salsa, green onion, fresh limes, cilantro, corn tortillas

Spanish rice

Borracho beans

Ejotes Guisados

Chef's selection of desserts

\$26.00 per person



Cheeseburger in Paradise

Caesar salad with creamy Caesar dressing, garlic croutons & shredded parmesan

Red skin potato salad

Mango coleslaw

Beer brats

BBQ pulled pork

Quarter pound hamburgers

Provolone, cheddar, pepper jack cheeses

Lettuce, tomatoes, red onions, pickles

Appropriate condiments and buns

Lattice chips

Green beans with bacon & onion

Chef's selection of desserts

\$26.00 per person

Labor fee of \$75 for buffets under 30 guests

17

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Lunch Buffets Continued...

All buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

License to Chill Deli

Chef's selection of soup
Herb pasta salad
Cucumber & tomato salad with red onions in a lite vinaigrette

Make your own sandwich:

Oven roasted turkey, sliced roast beef, shaved ham, tuna salad
Provolone, cheddar, pepper jack cheeses
Lettuce, tomatoes, red onions, pickles
Assorted sliced breads
Individual bags of kettle chips
Cookies & brownies
\$26.00 per person

Wrap and Run

Field green salad topped with sliced strawberries, feta cheese & pecan pieces, served with a sundried tomato vinaigrette & balsamic vinaigrette

Prepared wrap options - choose three:

Roasted turkey wrap with bacon, Monterey jack cheese, shredded lettuce, diced tomatoes & a cranberry aioli on a flavored flour tortilla wrap
Thinly sliced roast beef with shredded lettuce, peppers, onions, pepper jack cheese & horseradish cream on a flavored tortilla wrap
Black forest ham & Swiss cheese with shredded lettuce, red onions, brown derby mustard on a flavored tortilla wrap
Marinated grilled chicken strips with roasted bacon, shredded lettuce & jalapeno ranch on a flavored tortilla wrap
Slow roasted pulled pork with Swiss cheese, thinly sliced ham, pickles & dijonaise on a flavored tortilla wrap
Grilled portabella with roasted red & yellow peppers, spinach, feta cheese, sundried tomato pesto on a flavored tortilla wrap

Individual bags of kettle chips
Cookies and brownies
\$27.00 per person



Labor fee of \$75 for buffets under 30 guests

18

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Bait & Tackle Box Lunches

All box lunches include:

Individual bags of kettle chips, appropriate condiments, whole fresh fruit, individually packaged cookies, chilled assorted soft drinks & bottled water

Hearty & Healthy

your choice of one sandwich on white or wheat French roll

Ham & Swiss

Turkey & cheddar

Roast beef & provolone

Garden vegetable

\$18.00 per person

Margaritaville Goodness

your choice of one sandwich or salad

House made chicken salad with cranberries, grapes, walnuts & provolone cheese on a croissant

Corned beef, Swiss cheese & Dijon mustard on a pretzel bun

Orchard salad with seasonal greens, diced chicken, mandarin oranges, chopped pecans, bleu cheese crumbles & red wine vinaigrette

Served with assorted crackers instead of chips

Muffuletta with salami, ham, mortadella, mozzarella cheese & giardiniera on a white French roll

\$20.00 per person

Signature Carvery

your choice of one sandwich

Lobster roll with celery, lemon & fresh parsley tossed with chipotle aioli

Grilled tenderloin of beef topped with pickled onions, bleu cheese crumbles, & merlot Dijon on ciabatta bread

Smoked salmon club with applewood smoked bacon, baby spinach, sliced red onion & sundried tomato cream cheese on a croissant

\$25.00 per person



Build Your Own Lunch Buffet

All lunch buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Salad Selections - Choose Two

Classic Caesar

Fresh chopped Romaine, grated parmesan, garlic & herb croutons, creamy Caesar dressing

Island salad

Harvest blend salad topped with julienne peppers, mandarin oranges, grape tomatoes, red onions, cilantro lime vinaigrette

Greek salad

Fresh spring mix topped with mango spears, roasted red peppers, sliced black olives, feta cheese, balsamic vinaigrette

Strawberry spinach salad

Fresh spinach topped with sliced strawberries, toasted almonds, goat cheese, blueberry pomegranate vinaigrette

Traditional topped salad

Crisp salad mix topped with sliced cucumbers, grape tomatoes, shredded cheddar, ranch style dressing

Caprese salad

Sliced Roma tomatoes, buffalo mozzarella pearls, basil pesto, aged balsamic reduction

Tortellini pasta salad

Tri colored cheese filled tortellini tossed with diced red peppers and tomatoes, parmesan cheese, tangy Italian dressing

Island slaw

Crisp cabbage tossed with diced mangos, creamy lime dressing

Loaded potato salad

Quartered red potatoes tossed with bacon, green onions, a rich dijonaise, topped with cheddar jack cheese

Side Selections - Choose Two

Wild rice pilaf

Coconut and pineapple rice

Yukon gold smashed potatoes

Loaded mac & cheese

Baby bakers

Quarter red roasted potatoes

Fresh green beans topped with roasted bacon & onions

Italian haricot vert tossed with diced red pepper, parmesan cheese

Oven roasted seasonal vegetables

Bourbon & honey glazed carrots

Tuscan vegetables

Labor fee of \$75 for buffets under 30 guests

20

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Lunch Buffet Continued...

All lunch buffets include:

Coffee, decaffeinated coffee & assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Entrée Selections

Choose Two - \$27.00 per person

Choose Three - \$30.00 per person

Choose Four - \$33.00 per person

Roasted salmon topped with a lime beurre blanc & a tropical fruit slaw

Chili rubbed cod with a lemon cream sauce

Mediterranean chicken topped with sundried tomatoes, artichokes, pesto cream sauce

Chicken Marsala with roasted mushrooms & Marsala demi glaze

Parmesan chicken with a rich marinara, topped with mozzarella & parmesan

Cilantro lime chicken - grilled chicken topped with zesty cilantro lime glaze & fresh pico

Roasted pork loin - thinly sliced, topped with mustard demi glaze

Pork Florentine - 4 ounce marinated pork chop topped with roasted red peppers, feta cheese, balsamic demi glaze, fresh fried spinach

Marinated flank steak topped with red wine demi glaze

Churrasco skirt steak with mango chimichurri sauce

Seasoned pot roast in a rich beef au jus

Tortellini pasta with red pepper coulis

Pasta primavera with roasted vegetables & creamy alfredo



Soup Enhancements - additional \$3.00 per person

Chicken noodle soup

Red pepper gouda soup

Cheeseburger soup

Vegetable minestrone soup

Broccoli & cheese soup

Baked potato soup

Chicken tortilla soup

Labor fee of \$75 for buffets under 30 guests

21

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Lunch Buffet Continued...

All lunch buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Dessert Selections - Choose Two

Tiramisu

Tiger stripe chocolate cake

Chocolate layer cake

Strawberry shortcake

Carrot cake

Lemon cream cake

Key lime pie

Mango mousse cake

Assorted flavored cheesecakes

Assorted cakes

Assorted fruit pies

Assorted cookies

Brownies

Assorted mini desserts to include: cupcakes, macaroons, mini cheesecakes, petit fours, cheesecake lollipops, assorted dessert bars (counts as both dessert choices)



Labor fee of \$75 for buffets under 30 guests

22

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Plated Lunch

Each plated lunch consists of three courses:

Choose one soup or salad, one entrée & one dessert.

All plated lunches include coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, seasonal vegetables, fresh rolls & butter.

Add soft drinks for \$3.00 per person

Soup or Salad Selection - Choose One:

Chicken noodle soup

Red pepper gouda soup

Cheeseburger soup

Vegetable minestrone soup

Broccoli & cheese soup

Baked potato soup

Chicken tortilla soup

Classic Caesar - fresh chopped Romaine, grated parmesan, garlic & herb croutons, creamy Caesar dressing

Island salad

Harvest blend salad topped with julienne peppers, mandarin oranges, grape tomatoes, red onions, cilantro lime vinaigrette

Greek salad

Fresh spring mix topped with mango spears, roasted red peppers, sliced black olives, feta cheese, balsamic vinaigrette

Strawberry spinach salad

Fresh spinach topped with sliced strawberries, toasted almonds, goat cheese, blueberry pomegranate vinaigrette

Traditional topped salad - crisp salad mix topped with sliced cucumbers, grape tomatoes, shredded cheddar, ranch style dressing

Dessert Selection - Choose One:

Key lime pie

Cheesecake with raspberry coulis & whipped cream

Carrot cake

Black forest cake

Tuxedo truffle cake

Lemon cream cake

Strawberry shortcake

Tiger stripe chocolate cake

Deep dish apple pie with caramel sauce

Labor fee of \$75 for plated meals under 20 guests

23

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Plated Lunch Continued...

Each plated lunch consists of three courses:

Choose one soup or salad, one entrée & one dessert.

All plated lunches include coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, seasonal vegetables, fresh rolls & butter.

Add soft drinks for \$3.00 per person

Entree Selection - Choose One:

Brown sugar glazed salmon topped with blistered tomatoes, red onion, fresh basil and infused with an aged balsamic served with a roasted red pepper rice - **\$27.00 per person**

Cilantro & lime marinated swordfish with a peach and pineapple salsa served with wild rice pilaf - **\$26.00 per person**

Classic chicken Romano served with a tangy marinara & Romano cheese, served with rosemary roasted potatoes **\$24.00 per person**

Chicken picatta topped with lemon caper sauce & served with a lemon & pea orzo - **\$24.00 per person**

Cilantro lime chicken - grilled chicken topped with a zesty cilantro lime glaze & fresh pico served with coconut & pineapple rice - **\$24.00 per person**

6 ounce center cut sirloin filet with a shallot & port wine reduction served with Yukon gold smashed potatoes **\$29.00 per person**

Marinated & sliced flank steak served over creamy polenta with a mushroom demi - **\$27.00 per person**

Far East salad

Harvest blend lettuce topped with fire roasted red & yellow peppers, mango slices and ahi tuna **\$24.00 per person**

Classic Caesar - fresh chopped Romaine, grated parmesan, garlic & herb croutons, creamy Caesar dressing

grilled chicken for **\$20.00 per person**

chilled shrimp for **\$22.00 per person**

grilled salmon fillet for **\$24.00 per person**

Haystack - Tender bites of breaded chicken on a bed of spring mix topped with diced tomatoes, roasted corn and peppers, crisp tortilla strips & served with buffalo ranch dressing - **\$20.00 per person**

Grilled balsamic marinated Portabella mushroom served with roasted seasonal vegetables, tri colored quinoa & a red pepper coulis - **\$24.00 per person**

Vegetable lasagna

Three layer pasta loaded with vegetables & a rich cheese sauce - **\$24.00 per person**

Pasta primavera with roasted garlic and shallots & fresh seasonal vegetables tossed with lemon & olive oil & topped with parmesan cheese - **\$24.00 per person**

Dinner



**“Cheeseburger in Paradise.
Medium-Rare with Mustard’d Be Nice.
Heaven on Earth With an Onion Slice.
I’m Just a Cheeseburger in Paradise.”**

Build Your Own Dinner Buffet

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Soup & salad selections - Choose two

Chicken noodle soup

Red pepper gouda soup

Cheeseburger soup

Minestrone soup

Broccoli & cheese soup

Baked potato soup

Chicken tortilla soup

Three bean chili

Classic Caesar

Fresh chopped Romaine, grated parmesan, garlic & herb croutons & a creamy Caesar dressing

Island salad

Harvest blend salad topped with julienne peppers, mandarin oranges, grape tomatoes, red onions & served with a cilantro lime vinaigrette

Greek salad

Fresh spring mix topped with mango spears, roasted red peppers, sliced black olives, feta cheese & served with a balsamic vinaigrette

Strawberry spinach salad

Fresh spinach topped with sliced strawberries, toasted almonds, goat cheese & served with a blueberry pomegranate vinaigrette

Traditional topped salad

Crisp salad mix topped with sliced cucumbers, cherry tomatoes, shredded cheese & served with a home-style ranch dressing

Caprese salad

A display of sliced Roma tomatoes, buffalo mozzarella pearls, basil pesto & served with an aged balsamic reduction

Tortellini pasta salad

Tri colored cheese filled tortellini tossed with diced red peppers & tomatoes, parmesan cheese & a tangy Italian dressing

Island slaw

Crisp cabbage tossed with diced mango & a creamy lime dressing

Loaded potato salad

Quartered red potatoes tossed with bacon, green onions, a rich dijonaise & topped with cheddar jack cheese

Labor fee of \$75 for dinner buffets under 30 guests

26

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Dinner Buffet Continued...

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Entrée Selections

Choose Two - \$37.00 per person

Choose Three - \$40.00 per person

Choose Four - \$43.00 per person

Bruschetta chicken

Sautéed chicken breast topped with diced Roma tomatoes, fresh basil, shredded mozzarella & topped with a pesto aioli

Chicken saltimbocca

Chicken breast topped with prosciutto ham, shaved parmesan, fried spinach & topped with a rich bordelaise sauce

Chicken picatta

Lightly dusted chicken breast topped with roasted capers & a lemon-lime beurre blanc

Coconut chicken

Coconut breaded chicken topped with a spicy orange sherry sauce

Grilled Mahi Mahi

Mahi Mahi fillet grilled & topped with a spicy avocado salsa

Margarita salmon

Roasted salmon topped with a tequila lime pico & a sweet & sour cream sauce

Pork tenderloin

Dijon crusted tenderloin sliced thin & topped with a red pepper & bacon demi glaze

Prime New York striploin

Slow roasted striploin topped with a bourbon horseradish demi glaze

Island flank steak

Pineapple & soy marinated steak topped with roasted peppers & onions

Prime rib au poivre

Whole roasted prime rib sliced thin & topped with a rich cognac & peppercorn sauce



Labor fee of \$75 for dinner buffets under 30 guests

27

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Dinner Buffet Continued...

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea, fresh rolls & butter. Add soft drinks for \$3.00 per person

Side Selections - Choose two

- Garden vegetable rice pilaf
- Margaritaville island rice
- Boursin & gouda flavored mac & cheese
- Sweet potato mashed
- White cheddar mashed
- Tri-color cauliflower
- Baby rainbow carrots
- Roasted fingerling potatoes
- Fresh green beans topped with button mushrooms & parmesan cheese
- Seasonal roasted vegetables
- Roasted balsamic glazed Brussel sprouts topped with crisp bacon & onions
- Oven roasted corn with peppers & black beans

Dessert Selections - Choose two

- New York grand cheesecake served with raspberry coulis
- Cookie dough layer cake
- Black forest chocolate cake
- Ultimate chocolate cake
- Coconut cake
- Tiramisu layer cake
- German chocolate cake
- Key lime pie
- Three layer carrot cake
- Assorted mini desserts to include:
 - Cupcakes, macaroons, mini cheesecakes, petit fours, cheesecake lollipops & assorted dessert bars (Counts as both dessert choices)



Labor fee of \$75 for dinner buffets under 30 guests

28

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Dinner Buffets

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

Trip down South

Tortilla salad with diced peppers, black beans & roasted corn, queso fresco, cherry tomatoes & fried tortilla strips

Mexican fruit salad

Tomato & chorizo pasta salad

Cabbage & jalapeno slaw

Authentic street tacos with carne asada, corn tortillas, salsa verde & homemade guacamole

Chicken fajitas with flour tortillas, sour cream & shredded cheese

Cilantro lime rice

Refried beans topped with fresh jalapenos & Monterey jack cheese

Jalapeno lime chips with roasted salsa

Tres Leches cake, churros & cajeta filled churros

\$36.00 per person

Beach house on the moon

Cocktail shrimp with Blue Moon cocktail sauce

Scallop ceviche in pineapple boat, served with breads & crackers

Island salad with mango, red onion, pecans, raspberries, red wine & blueberry pomegranate vinaigrette

Pineapple fruit tree

Caribbean jerk chicken

Pineapple & soy marinated flank steak with mango chimichurri

Broiled lobster tails served with drawn butter (one per person)

Roasted salmon with strawberry relish & champagne beurre blanc

Coconut rice

Grilled asparagus

Fresh rolls & butter

Pina colada cake, coconut cake & mango mousse

\$60.00 per person



Labor fee of \$75 for dinner buffets under 30 guests

29

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Dinner Buffets Continued...

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

Ozark BBQ

Garden salad with two dressings
BBQ & bacon potato salad
Cilantro lime coleslaw
Fried catfish served with lemons & Louisiana hot sauce
Bone - in chicken with pineapple BBQ
Pulled pork with a Carolina BBQ
Corn on the cob
Roasted new potatoes
Green beans with bacon & onion
Cornbread muffins
Deep dish apple pie, cookie dough layer cake & vanilla crunch cake
\$42.00 per person



Beach in the backyard

Classic Caesar salad with fresh Romaine, herb & garlic croutons, shaved parmesan cheese & a creamy Caesar dressing
Mango, tomato & red onion salad with citrus vinaigrette
Pineapple ambrosia
Grilled hamburgers with selection of cheeses to include pepper jack, Provolone & cheddar
Sliced tomatoes, red onions, lettuce & pickles with brioche buns
Citrus marinated grilled chicken topped with a mango salsa
Jumbo dog served with relish, kraut, jalapenos, sharp cheddar, spicy mustard & mayo with a pretzel bun
Crab mac and cheese
Fresh made kettle chips
Ultimate chocolate cake, strawberry shortcake & salted caramel cheesecake
\$36.00 per person

Labor fee of \$75 for dinner buffets under 30 guests

30

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Themed Dinner Buffets Continued...

All dinner buffets include:

Coffee, decaffeinated coffee, assorted specialty hot teas & iced tea
Add soft drinks for \$3.00 per person

Who's to blame

Crab & avocado salad with cilantro lime vinaigrette
Shrimp ceviche with Margaritaville tequila & fresh limes
Seasoned & grilled rib eye with a port wine reduction
Lemon & dill snapper topped with roasted grape tomatoes, capers & julienne peppers & onions
Spice rubbed airline chicken breast topped with a pineapple sweet & sour sauce & fresh made pico de gallo
White cheddar smashed potatoes
Oven roasted seasonal vegetables
Hawaiian rolls & butter
Key lime pie, orange creamsicle cake & chocolate covered strawberry cheesecake
\$45.00 per person

Soup enhancements - additional \$3.00 per person

Chicken noodle soup
Red pepper gouda soup
Cheeseburger soup
Minestrone soup
Broccoli & cheese soup
Baked potato soup
Chicken tortilla soup
Three bean chili soup



Labor fee of \$75 for dinner buffets under 30 guests

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Plated Dinner

Each plated dinner consists of three courses.
Please choose one salad, one entrée & one dessert.
Includes chef's selection of seasonal vegetables, fresh rolls & butter,
coffee, decaffeinated coffee, assorted specialty hot teas & iced tea.
Add soft drinks for \$3.00 per person

Salad selections - choose one

Classic Caesar

Fresh chopped Romaine, grated parmesan, garlic & herb croutons & a creamy Caesar dressing

Island salad

Harvest blend salad topped with julienne peppers, mandarin oranges, grape tomatoes, red onions & served with a cilantro lime vinaigrette

Greek salad

Fresh spring mix topped with mango spears, roasted red peppers, sliced black olives, feta cheese & served with a balsamic vinaigrette

Strawberry spinach salad

Fresh spinach topped with sliced strawberries, toasted almonds, goat cheese & served with a blueberry pomegranate vinaigrette

Traditional topped salad

Crisp salad mix topped with sliced cucumbers, cherry tomatoes, shredded cheese & served with a home-style ranch dressing

Caprese salad

A display of sliced Roma tomatoes, buffalo mozzarella pearls, basil pesto & served with an aged balsamic reduction

Vegetarian entrée selections - choose one entree

Eggplant parmesan

Breaded eggplant topped with a garlic tomato sauce on a bed of fettuccini noodles

\$32.00 per person

Margaritaville pasta

Roasted peppers, mushrooms, onions, garlic & cherry tomatoes served over pasta with a lime butter sauce & fresh cilantro

\$32.00 per person

Balsamic marinated portabella mushrooms

Grilled mushrooms served with roasted seasonal vegetables, tri-color quinoa & a red pepper coulis

\$34.00 per person

Vegetable lasagna

Three layer pasta loaded with vegetables & a rich cheese sauce

\$33.00 per person

Labor fee of \$75 for plated meals under 20 guests

32

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Plated Dinner Continued...

Each plated dinner consists of three courses.
Please choose one salad, one entrée & one dessert.
Includes chef's selection of seasonal vegetables, fresh rolls & butter,
coffee, decaffeinated coffee, assorted specialty hot teas & iced tea.
Add soft drinks for \$3.00 per person

Entrée selection - choose one entrée

Roasted chicken half - **\$34.00 per person**

Citrus marinated chicken topped with a veloute & fresh chives served with Margaritaville island rice

Chicken carbonara - **\$36.00 per person**

Roasted chicken breast topped with applewood smoked bacon, fresh peas, button mushrooms topped with a parmesan cream sauce & served with fingerling potatoes

Chicken Oscar - **\$37.00 per person**

Tender breast of chicken topped with crab meat & spicy hollandaise & served with roasted fingerling potatoes

Crab & scallion stuffed shrimp - **\$42.00 per person**

Jumbo shrimp butterflied & stuffed with fresh crab meat & baby scallions topped with a tomato provencal & served with a parmesan polenta

Roasted halibut - **\$40.00 per person**

Alaskan halibut topped with roasted cherry tomatoes & a basil cream sauce served with wild rice pilaf

Chili rubbed salmon - **\$37.00 per person**

Chili spiced salmon topped with lime butter & served with a red pepper orzo

Grilled top sirloin - **\$37.00 per person**

Six ounces of prime top sirloin with Bordeaux red wine sauce served with Yukon gold mashed potatoes & tomato gruyere

Coffee crusted filet mignon - **\$48.00 per person**

8 ounce center cut filet mignon grilled with fresh ground coffee & topped with a mushroom demi & served with Yukon gold mashed potatoes

New York strip steak - **\$43.00 per person**

12 ounce grilled New York steak topped with a jalapeno & mango demi & served with parmesan mashed potatoes

Grilled ribeye - **\$45.00 per person**

12 ounce ribeye of beef, grilled & topped with a rosemary jus & Tabasco onions served with dauphinoise potatoes

Grilled lamb lollipops - **\$45.00 per person**

Grilled lamb topped with a port wine & shallot reduction & served with horseradish smashed potatoes

Labor fee of \$75 for plated meals under 20 guests

33

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Build Your Own Plated Dinner Continued...

Each plated dinner consists of three courses.
Please choose one salad, one entrée & one dessert.
Includes chef's selection of seasonal vegetables, fresh rolls & butter,
coffee, decaffeinated coffee, specialty hot teas & iced tea.
Add soft drinks for \$3.00 per person

Duo entrée selection - choose one

6 ounce filet & lobster tail - \$65.00 per person

Classic surf & turf served with parmesan smashed potatoes

New York strip with jumbo shrimp scampi - \$50.00 per person

10 ounce grilled New York strip topped with 3 jumbo scampi style shrimp in a garlic butter sauce & served with fingerling potatoes

Crab stuffed filet - \$55.00 per person

8 ounce center cut filet stuffed with fresh crab meat & topped with a rich hollandaise sauce & served with Yukon gold mashed potatoes

Grilled ribeye & roasted salmon - \$50.00 per person

10 ounce tender grilled ribeye served with 4 ounce roasted salmon topped with a Dijon cream sauce & served with wild rice pilaf



.....

Dessert selection - choose one

Vanilla crunch cake

Assortment of flavored mousse served in wine glass

Pina colada cake

Salted caramel cheesecake

Orange creamsicle cake

New York cheesecake

Triple chocolate decadent cake

Bailey's Irish cream cake

White chocolate blueberry cheesecake

Red velvet cake

Key lime pie

Labor fee of \$75 for plated meals under 20 guests

Reception Packages



“Somewhere There’s a Tiki Bar & Jimmy Buffett Song That Needs Me...”

Hors d'oeuvres

Hot hors d'oeuvres

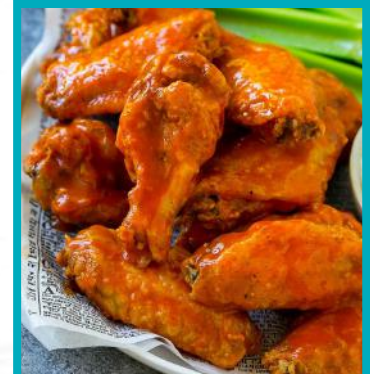
Per 50 pieces

- Vegetable spring rolls - \$165.00
- Artichoke stuffed Beignets with marinara sauce - \$150.00
- Coconut shrimp with orange marmalade - \$195.00
- Petite beef wellington with port wine demi - \$180.00
- Spinach and feta cheese wrapped in phyllo dough - \$100.00
- Buffalo chicken Rangoon with bleu cheese sauce - \$125.00
- Water chestnuts wrapped in bacon - \$130.00
- Sausage risotto bites with marinara sauce - \$150.00
- Toasted ravioli with marinara sauce - \$100.00
- Chicken wings with choice of sauce: buffalo, peanut butter, garlic parmesan, or sweet chili - \$180.00
- Roasted duck spring rolls with sweet & sour sauce - \$165.00
- Beef satay with peanut dipping sauce - \$165.00
- Chicken hibachi skewers with a spicy mustard sauce - \$160.00
- Brie cheese bites with raspberry en croute & melba sauce - \$150.00
- Mini crab cakes with Cajun remoulade - \$180.00
- Candied apple pork belly with sweet chili sauce - \$165.00
- Chicken tenders with honey mustard sauce - \$150.00
- BBQ meatballs topped with pepper jack cheese - \$100.00
- Assorted mini quiches - \$140.00
- Crab Rangoon with sweet & sour sauce - \$100.00
- Lobster Rangoon with Thai chili sauce - \$160.00
- Bacon wrapped scallop - \$190.00
- Asparagus wrapped in phyllo dough with creamy gochujang sauce - \$150.00

Cold hors d'oeuvres

Per 50 pieces

- Tomato bruschetta topped with fresh basil and balsamic reduction - \$140.00
- Antipasto skewers with pesto yogurt dip - \$190.00
- Jumbo shrimp cocktail with cocktail sauce - \$250.00
- Roasted grape and Burrata crostini - \$140.00
- Watermelon bites with aged balsamic - \$140.00
- Caprese skewers with balsamic honey mustard sauce - \$150.00
- Smoked salmon with tomato, lime, red onion, basil on a toasted crostini - \$225.00



Reception Displays

Serves 50 guests

Chef's choice Artisanal cheese & fruit display - \$500.00

International cheeses served with grapes, berries, crackers, & crostinis

Chilled crab dip - \$350.00

Jumbo lump blue crab meat in a sharp asiago cheese & artichoke cream served with carrot & celery sticks, crostini & assorted crackers

Charcuterie tray - \$450.00

Assorted smoked sausages and meats, olives, gherkins, pickled vegetables and fresh fruit

Vegetable crudité - \$300.00

Assorted seasonal vegetables served with a salsa ranch

Ceviche boats - \$400.00

Pineapple boats filled with ceviche & served with jalapeno lime tortilla chips

Tropical fruit display - \$400.00

Fresh seasonal fruit to include pineapple, mango spears, kiwi, fresh grapes, strawberries, blueberries, raspberries, dragon fruit, cantaloupe, papaya & starfruit (seasonal)

Mediterranean vegetable display - \$275.00

Asparagus, zucchini, yellow squash, pearl onions, Portobello mushrooms, green, yellow & red peppers drizzled with balsamic vinaigrette dressing



Reception Stations

Rasta pasta

Requires a chef attendant with the fee of \$75 per 75 guests

Three types of pasta

Cheese tortellini, penne pasta & cavatappi

Three types of sauce

Marinara, alfredo & pesto cream

Toppings to include bacon, peas, julienne peppers & onions, chicken, diced tomatoes, mushrooms, spinach, shrimp & parmesan cheese. Made to order by uniformed chef.

\$14.00 per person

Baja street taco station

Requires a chef attendant with the fee of \$75 per 75 guests

Marinated & grilled carne asada

Served with corn tortillas, onions, fresh limes, cilantro, salsa verde, fresh made guacamole & pico de gallo

Made to order by uniformed chef.

\$15.00 per person

Slider bar

Assortment of mini sliders including hamburger, pulled pork, pulled chicken & Cuban

Selection of sliced cheeses, tomatoes, onions, shredded lettuce, pickles

Three types of sauce

BBQ sauce, buffalo sauce & blueberry BBQ sauce

\$15.00 per person

Raw bar

Jumbo shrimp, bay scallops, mussels, oysters, crab legs, crab claws & ceviche shooters

Served with lemons, cocktail sauce, drawn butter & toasted baguettes

\$35.00 per person

Nacho bar

Flour & corn tortilla chips served with white queso, shredded lettuce, diced tomatoes, black olives, pico de gallo,

seasoned beef, grilled chicken, pulled pork, BBQ sauce, sour cream, salsa, green onions, shredded

cheese, black beans & guacamole

\$15.00 per person

Reception stations are package priced with sufficient quantities for a two hour reception

Carnivorous Habits

Requires a chef attendant with the fee of \$75 per 75 guests

Slow roasted prime rib of beef

Serves 30

Served with a rosemary jus, horseradish cream & slider buns - \$400.00

Chili rubbed beef tenderloin

Serves 20

Served with spicy mustard & slider buns - \$350.00

Inside round of beef

Serves 30

Served with horseradish, mustard & slider buns - \$350.00

Smoked turkey breast

Serves 30

Served with mayonnaise, mustard, cranberry relish & slider buns
\$250.00

Bourbon glazed pit ham

Serves 35

Served with apple coleslaw & pretzel slider buns - \$300.00



Dessert Stations

Bananas Foster

Requires a chef attendant with the fee of \$75 per 75 guests

Bananas Foster station

Sautéed bananas, crème de banana, cinnamon, rum & brown sugar, served with vanilla bean ice cream.

Made to order by uniformed chef.

\$8.00 per person

Fin's up

Assortment of miniature desserts to include cupcakes, petite fours, macarons, cheesecakes, cannolis, cheesecake lollipops & meltaway bars

\$10.00 per person

S'mores

S'mores station with graham crackers, Hershey's chocolate & jumbo marshmallows over an open flame

\$8.00 per person

Ice Cream Social

Requires a chef attendant with the fee of \$75 per 75 guests

Vanilla bean ice cream, chocolate & caramel sauce, cookie crumbles, peanuts, sliced strawberries, sliced bananas, maraschino cherries & whipped cream

\$15.00 per person

The Sweet Tooth

Candy break with assorted candies to include M&Ms, Starburst, Skittles,

Miniature Hershey's bars, yogurt covered raisins, chocolate covered pretzels

\$10.00 per person

European Coffee Bar

Flavored premium regular & decaffeinated coffees

Fresh orange & lemon zest

Shaved dark chocolate

Whole cinnamon sticks

Grand Marnier flavored whipped cream

\$10.00 per person



Reception stations are package priced with sufficient quantities for a two hour reception

Any replenishment of food or beverage will be charged at standard a la carte prices

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Beverages

Host bar

Liquors

Select \$6.50 | Premium \$7.50 | Luxury \$8.50

Wines

House wine \$6.50 per glass

Beers

Domestic \$5.00 | LandShark Lager \$5.75 | Import \$5.75

Non-alcoholic

Soft drinks or juices \$2.50

Cash bar

Liquors

Select \$6.50 | Premium \$7.50 | Luxury \$8.50

Wines

House wine \$6.50 per glass

Beers

Domestic \$5.00 | LandShark Lager \$5.75 | Import \$5.75

Non-alcoholic

Soft drinks or juices \$2.50

Complete bar package

Priced per person, based on adult meal guarantee

Serving premium brand liquors, domestic & imported beers, house red & white wines, bottled juices, bottled waters, and soft drinks

One Hour \$16.00 | Two hours \$20.00 | Three hours \$26.00 | Four hours \$30.00

Open beer & wine bar

Priced per person, based on adult meal guarantee

Serving domestic & imported beers, house red & white wines, bottled juices, bottled waters, and soft drinks

One Hour \$16.00 | Two hours \$20.00 | Three hours \$26.00 | Four hours \$30.00



\$75 bartender fee applicable on all banquet bars if less than \$550 sales per bar

All food and beverages are subject to a 22% service charge and 5.475% sales tax

Specialty Bars

From the punch bowl

Served per gallon - one gallon minimum, serves twenty 6 ounce drinks per gallon

Sangria or champagne punch \$130.00

Frozen margarita bar

Charged on consumption per drink

Selections of frozen margaritas, plain & flavored

Select \$7.50 | Premium \$12.50

Martini bar

Charged on consumption per drink

Selections of pomegranate, apple, cosmopolitan, espresso or custom

Select \$11.50 | Premium \$12.50 | Luxury \$13.00

Cordials & cognacs

Charged on consumption per drink, based on a 2 ounce serving

Bailey's, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier, Kahlua,
Sambuca, Southern Comfort & Courvoisier

A wake-up call

Charged on consumption per drink

Variety of Bloody Mary drinks with specialty garnish

Mimosas with fresh orange, peach or pineapple juice

Select \$7.50 | Premium \$8.50 | Luxury \$9.50

