



Hammock Beach™

GOLF RESORT & SPA



HAMMOCK BEACH GOLF RESORT & SPA
CATERING MENUS



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BREAKFAST



CONTINENTAL BREAKFAST

Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juices..
60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees.
Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

HAMMOCK CONTINENTAL

Seasonal Fresh Fruit

Freshly Baked Breakfast Pastries

Individual Yogurts

Danishes and Cheese Pastelitos

New York Bagels, Plain, Herb, and Strawberry Cream Cheeses,
Jams, Preserves, and Sweet Butter

31 per person

BOX CONTINENTAL

Minimum of 10 guests

Bottle of Orange Juice

Fresh Fruit Salad

Individual Yogurt

Bagel with Cream Cheese

Freshly Baked Pastry of the Day

37 per person

SUGGESTED ENHANCEMENTS

Black Forest Ham Croissant
8 per person

Cuban Egg Sandwich
8 per person

Andouille Sausage Muffin
9 per person

Tofu Egg Scramble
9 per person



BREAKFAST BUFFETS

Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juices. Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

ALL-AMERICAN BREAKFAST BUFFET

Seasonal Fresh Fruit
Assorted Dry Cereals, Whole Milk, Skim Milk, and Almond Milk
Freshly Baked Breakfast Pastries of the Day
White and Wheat Toast
Assorted New York Bagels
Plain, Herb, and Strawberry Cream Cheeses
Atlantic Smoked Salmon, Capers, Tomato, Red Onion, Chopped Boiled Eggs
Soft Scrambled Eggs (LF)
Applewood Smoked Bacon
Pork Sausage
House-made Truffled Hash Browns (GF, LF, V, VE)
45 per person

VEGAN BREAKFAST BUFFET (GF, VE)

Seasonal Fresh Fruit
Build Your Own Vegan Parfait
Coconut Yogurt, Assorted Wild Berries, Agave Nectar, House-made Granola, Sliced-toasted Almonds
Vegan Breakfast Breads and Muffins, Jams, Preserves, Vegan Butter
Scrambled Tofu Scramble with Turmeric and Herbs, Vegan Cheese
Roasted Fingerling Potatoes
Meatless Sausage
42 per person

SUGGESTED ENHANCEMENTS

Belgian Waffles Station*
15 per person

Traditional Omelet Station*
18 per person

Steel-Cut Oatmeal
7 per person

BREAKFAST BUFFETS

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SUNRISE BREAKFAST BUFFET

Seasonal Fresh Fruit

Assorted Dry Cereals, Whole Milk, Skim Milk, and Almond Milk

Freshly Baked Breakfast Pastries of the Day

Assorted New York Bagels

Plain, Herb, and Strawberry Cream Cheeses

Jams, Preserves, Sweet Butter

(Choice of One):

Soft Scrambled Eggs (LF)

Green Leek and Aged Gruyère Quiche

English Muffin with Fried Eggs, Ham and Cheese Sandwich

Breakfast Meats (Choice of Two)

Applewood Smoked Bacon | Pork Sausage

Chicken-Apple Sausage | Country Ham

Breakfast Potato (Choice of One)

House-made Truffled Hash Browns (GF, LF, V, VE)

Roasted Fingerling Potatoes (GF, LF, V, VE)

Country-Style Red Bliss Potatoes (GF, LF, V, VE)

Patatas Bravas (GF, LF, V, VE)

Sweet Potato Hash with Chorizo (GF, LF)

Build Your Own Yogurt Parfait

Greek and Vanilla Yogurt, Wild Mixed Berries, Wehrloom Family Farms Honey, House-made Granola, Sliced Toasted Almonds

Pancake Bar*

Buttermilk, Blueberry, and Chocolate Chip Pancakes, Hot Maple Syrup, Seasonal Berries, Fresh Whipped Cream, Whipped Sweet Butter

50 per person

CREATE YOUR OWN BUFFET

Seasonal Fresh Fruit

Assorted Dry Cereals, Whole Milk, Skim Milk, and Almond Milk

Freshly Baked Breakfast Pastries of the Day

White and Wheat Toast

Assorted New York Bagels, Plain, Herb, and Strawberry Cream Cheeses, Atlantic Smoked Salmon, Red Onion, Capers, Tomato, Chopped Boiled Eggs

Eggs to Order Station*: Made-to-Order, Soft Scrambled Eggs, Omelet with Cheeses, and Fresh Vegetables

Breakfast Meats (Choice of Two)

Applewood Smoked Bacon | Pork Sausage

Chicken-Apple Sausage | Country Ham

Breakfast Potato (Choice of One)

House-made Truffled Hash Browns (GF, LF, V, VE)

Roasted Fingerling Potatoes (GF, LF, V, VE)

Country-Style Red Bliss Potatoes (GF, LF, V, VE)

Patatas Bravas (GF, LF, V, VE)

Sweet Potato Hash with Chorizo (GF, LF)

Chef Attended Griddle Item* (Choice of One)

Pancakes

Waffles

French Toast

Accompanied by Maple Syrup, Macerated Berries, Whipped Sweet Butter

55 per person

SUGGESTED ENHANCEMENTS

Avocado Toast

Fresh Toasted Sourdough Bread, Whole Mashed Avocado, Red Onion, Cotija Cheese, Diced Tomato, Everything Bagel Seasoning

14 per person

Savory Tart

Chorizo, Cheddar and Onion

Bacon, Swiss and Thyme

Vegetarian Savory Tart: Roasted Red Pepper, Spinach, Mozzarella Cheese, Portobello Mushroom

16 per person





PLATED BREAKFAST

Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juices. Minimum of 10 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

FLORIDIAN BREAKFAST

Miniature Pastry Tower, Fresh Baked Pastries of the Day

Choice of Wheat, White or Sourdough Toast

Jams, Preserves, Sweet Butter

Scrambled Eggs

Bacon or Sausage

Roasted Fingerling Potatoes (GF, LF, V, VE)

Grilled Provençal Tomato

39 per person

POWER BREAKFAST

Yogurt Parfait, Greek Yogurt, Wehrloom Family Farms Honey Raw Local Honey, Mixed Berries, House-made Granola

Spinach, Asparagus, and Goat Cheese

Egg White Frittata

Chicken-Apple Sausage

Sweet Potato Hash (GF, LF, V, VE)

Grilled Provençal Tomato

39 per person

SUGGESTED ENHANCEMENTS

Steel-Cut Oatmeal

Wehrloom Family Farms Honey, Brown Sugar, Golden Raisins, Mango Compote

7 per person

Avocado Toast

Fresh Toasted Sourdough Bread, Whole Mashed Avocado, Red Onion, Cotija Cheese, Diced Tomato, Everything Bagel Seasoning

14 per person

Assorted Cold Cereals, Whole, Skim, and Almond Milks

8 per person

Two Pancakes or a Waffle

9 per person

BREAKFAST ENHANCEMENTS

SUGGESTED BREAKFAST ENHANCEMENTS

Not for individual purchase, must be added to Plated or Buffet Breakfast Menu. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees.
Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

SANDWICHES

BLACK FOREST HAM CROISSANT

Slow Roasted Black Forest Ham, Scrambled Egg, Aged Cheddar Cheese on Butter-Flaked Croissant
9 per item

CUBAN EGG SANDWICH

Scrambled Egg, Ham, House-made Chorizo, Mozzarella Cheese on Hoagie
8 per item

ANDOUILLE SAUSAGE ENGLISH MUFFIN

Smoked Andouille Sausage, Scrambled Egg, Pepper Jack Cheese, Sweet Pepper Aioli on Whole Wheat English Muffin
9 per item

BREAKFAST BURRITO

Flour Tortilla, Roasted Sausage Crumbles, Sharp Cheddar Cheese, Scrambled Eggs
9 per item

ENTRÉES

Items in addition to selected buffet

SOFT SCRAMBLED EGGS

8 per person

BREAKFAST PROTEINS (Choice of Two)

Applewood Smoked Bacon, Pork Sausage, Chicken-Apple Sausage, or Country Ham
9 per person

BREAKFAST POTATOES (Choice of Two)

House-made Truffled Hash Browns, Roasted Fingerling Potatoes, Country-Style Red Bliss Potatoes, Patatas Bravas, or Sweet Potato Hash with Chorizo (GF,LF)
8 per person

AVOCADO TOAST

Fresh Toasted Sourdough Bread, Whole Mashed Avocado, Red Onion, Cotija Cheese, Diced Tomato, Everything Bagel Seasoning
14 per person

*\$3 add Fried Egg Station + Chef Attendant

SAVORY TART (Choice of One)

Chorizo, Cheddar and Onion

Bacon, Swiss and Thyme

Vegetarian Savory Tart: Roasted Red Pepper, Spinach, Mozzarella Cheese, Portobello Mushroom
16 per person

LOCAL ARTISAN DONUTS (V)

12 per person

STEEL-CUT OATMEAL

Wehrloom Family Farms Honey, Brown Sugar, Golden Raisins, Mango Compote (GF,V)
7 per person

GLUTEN FREE MUFFINS (V)

(Choice of One):

Blueberry, Apple Cinnamon, Chocolate Chips, Banana
75 per dozen



*Inquire with your Catering/Conference Services Manager on Vegetarian modifications.



BREAKFAST ENHANCEMENTS

SUGGESTED BREAKFAST ENHANCEMENTS (CONT.)

Not for individual purchase, must be added to Plated or Buffet Breakfast Menu. 60-minute maximum serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

CHEF ATTENDED STATIONS*

BELGIAN WAFFLES STATION*

Berry Compote, Warm Maple Syrup, Whipped Cream, Sweet Cream Butter

17 per person

PANCAKE BAR*

Buttermilk, Blueberry, Apple Cinnamon, and Chocolate Chip Pancakes, Hot Maple Syrup and Assorted Seasonal Syrups, Seasonal Berries, Whipped Cream, Sweet Butter

17 per person

EGGS BENEDICT STATION*

(Choice of One)

Poached Egg, Braised Short Ribs, Bearnaise Sauce on English Muffin

Poached Egg, House-made Chorizo, Spicy Queso Blanco, Toasted Cuban Bread

Poached Egg, Sautéed Spinach, Goat Cheese, Whole Wheat English Muffin

Traditional Eggs Benedict, Canadian Bacon, Hollandaise, Fresh Chive

19 per person

*Add Jumbo Lump Crap \$4 per person

*Add Avocado \$2 per person

TRADITIONAL OMELET STATION*

Eggs, Tomatoes, Spinach, Asparagus, Canadian Bacon, Black Forest Ham, Onion, Peppers, Mushrooms, Cheddar, Mozzarella, and Goat Cheese

20 per person

HUEVOS RANCHEROS STATION*

Fried Egg, Black Bean Sauce, Corn Tortilla, Tomato Salsa, Queso Fresco

20 per person



PALM COAST BRUNCH

Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juices. Minimum of 50 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guestss, \$175 per Chef Attendant.

PALM COAST BRUNCH

Seasonal Fresh Fruit

Miniature Assorted Filled Cruffins, Coffee Cakes, and Pastelitos

Yogurt Parfaits, Greek Yogurt, Mixed Berries, House-made Granola

Assorted New York Style Bagels

Smoked Salmon, Capers, Diced Tomato, Red Onion, Chopped Eggs, and Plain, Herb and Strawberry Cream Cheese

Homestead Heirloom Tomato Salad, Local Burrata

Mortadella, Domestic Ham, Soppressata, Brie, Manchego, Boursin, Seasonal Grilled Vegetable Platter

Assorted Freshly Baked Country Breads

Traditional Made-to-Order Omelet Station*

Eggs Any Style, Tomatoes, Spinach, Asparagus, Chopped Bacon, Black Forest Ham, Onions, Peppers, Mushrooms, Cheddar, Mozzarella, Goat Cheese

Crispy Applewood Smoked Bacon, Pork Sausage

Roasted Fingerling Potatoes, Provençal Herbs (GF, LF, V, VE)

Brioche French Toast, Warm Maple Syrup, Whipped Sweet Butter

Carved to Order Slow-Roasted Prime Rib*

Warm Chocolate Bread Pudding

Gelato Soft Serve:* (Choice of Three Flavors)

Sorbet: Limoncello, Strawberry, Raspberry, Passion Fruit Zero Sugar, Mango (Low Calorie) (GF, LF, V, VE)

Gelato: Coconut, Birthday Cake, Vanilla, Chocolate, Nutella, Chocolate Peanut Butter, Tiramisu, Toasted Marshmallow, Pistachio, Salted Caramel

110 per person

SUGGESTED ENHANCEMENTS

Bloody Mary and Mimosa Bar
22 per person

Local Artisan Donut Wall
12 per person

Barista Style Coffee Station
20 per person

DISPLAYED OR BUTLER PASSED HORS D' OEUVRES (Choice of Four Selections)

HOT SELECTIONS

Quinoa and Zucchini Fritter, Tzatziki Dip – Spoon

Chorizo and Swiss Empanada, Avocado Emulsion Crema – Spoon

Coconut Shrimp Skewers, Thai Coconut Chili Sauce – Stick

Mac & Cheese Poppers, Tomato Jam, Bacon, Chives – Stick

Roasted Tomato Soup, Shaved Parmesan, Aged Cheddar Grilled Cheese – Shot

COLD SELECTIONS

Shrimp Cocktail, Tangy Cocktail Sauce, Lemon Wedge – Shot

Smoked Salmon, Fried Capers, Dill, Waffle – Spoon

Bacon Jalapeño Deviled Eggs, Jalapeño Egg Mousse, Candied Bacon, Chive – Spoon

Pistachio Crusted Goat Cheese, Spinach, Sun-dried Tomato – Stick

Beef Tenderloin, Blueberry Bourbon Jam, Fried Kale – Stick

25 per person



LUNCH



BOXED LUNCH

Includes Bottled Water, Appropriate Condiments, Individual Bag of Potato Chips. 60 minutes of Attended Service, extension of serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

SALADS

(Choice of One)

Baby Heirloom Tomato Mozzarella Salad, Basil, Aged Balsamic, Olive Oil (GF, V)

Fingerling Potato Salad, Scallions, Shallot Vinaigrette (GF, LF, V, VE)

Golden Quinoa Salad, Roasted Vegetables, Dried Cranberries, Cucumber, Queso Fresco (GF, LF, V, VE)

House-made Hummus and Pita Chips (GF, LF, V, VE)

Traditional Tropical Fruit Salad

SANDWICHES AND WRAPS

(Choice of Two)

Turkey, Bacon, Aged Cheddar Cheese, Tomato, Sourdough

Turkey, Swiss Cheese, Sun-dried Tomato Aioli, Flaky Croissant

Grilled Chicken, Boursin Cheese Spread, Buttered Brioche

Shaved Prime Rib, Black Diamond Cheddar, Marble Rye

Albacore Tuna Sandwich, Mayonnaise, Multigrain Bread

Grilled Chicken Caesar Wrap, Whole Wheat Tortilla

Tomato, Mozzarella, Arugula, Basil Pesto, Rosemary Focaccia (V)

Grilled Vegetables, Arugula, and Hummus, Spinach Wrap (GF, VE)

Lettuce, Tomato and Traditional Condiments

All sandwiches can be prepared “gluten-free.” Please make this request with your Catering or Conference Services Manager. Sandwich selection quantities required for service.

DESSERT

(Choice of One)

Semi-Sweet Chocolate Chip Cookie

Chocolate Brownie

Lemon Bar

Caramel Flan

44 per person

SUGGESTED ENHANCEMENTS

Gatorades & Sodas

4 per person

Additional Sandwich Selection

10 per person

Cup of House-made Soup

5 per person

See Deli Buffet Menu for Soup Options

LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

A1A DELI BUFFET

SOUPS (Choice of One)

Vegetarian Tortilla Soup
Lemon Chicken Soup, Orzo Pasta (GF, LF)
Vegetarian Tuscan Minestrone, Fregola Pasta, Kale (GF, LF, V, VE)
Roasted Homestead Heirloom Tomato Soup, Fennel (GF, LF, V)
Colombian Chicken Vegetable Soup (GF, LF)
Vegan Black Bean Soup

SALADS (Choice of Two)

Jicama Salad, Red Onion, Cactus Leaves, Jalapeño Dressing (GF, LF, V, VE)
Classic Caesar Salad, Romaine Hearts, Parmesan, Croutons
Golden Quinoa Salad, Arugula, Cucumber, Dried Cranberries, Sherry Vinaigrette (GF, LF, V, VE)
Macaroni Pasta Salad, Celery, Red Onion, Pineapple, Honey Mustard Dressing
Collard Greens & Kale Slaw, Preserved Lemons, Green Goddess Dressing (GF, LF, V)
Orzo Pasta Salad, Rock Shrimp, Sun-dried Tomato, Feta Cheese
Peruvian Purple Potato Salad, Huancaína Cheese Sauce (GF, LF, V)
Baby Mozzarella and Heirloom Tomato Salad, Basil Oil, Balsamic Glaze (GF, LF, V)
Greek Salad, Feta Cheese, Tomatoes, Cucumber, Kalamata Olives (GF, LF, V)
Traditional Coleslaw, Apples, Golden Raisins (GF, LF, V)
Fingerling Potato Salad, Applewood Smoked Bacon, Shallot Vinaigrette (GF, LF)
Tofu and Baby Heirloom Tomato Salad, Basil Oil
Latin Weight Loss Salad: Spicy Calabaza, Feta, Black Beans, Spinach, Mojo Vinaigrette (GF, LF, V, VE)

COLD SANDWICHES (Choice of Two)

Boar's Head Turkey, Bacon, Aged Cheddar, Tomato, Sourdough
Grilled Chicken Sandwich, Boursin Cheese Spread, Buttered Brioche
Shaved Prime Rib Sandwich, Black Diamond Cheddar, Marble Rye
Albacore Tuna Sandwich, Mayonnaise, Multigrain Country Bread
Boar's Head Salami, Artichoke Cream Cheese, Italian Hoagie
Tomato, Mozzarella, Arugula, Basil Pesto, Rosemary Focaccia
Grilled Vegetables, Arugula, Hummus, Spinach Wrap (GF, V)
Open-Faced Flatbread, Brie, Prosciutto, Sun-dried Tomato Aioli
Grilled Chicken Caesar Wrap, Whole Wheat Tortilla

DESSERTS (Choice of Three)

Traditional Key Lime Tart
Caramel Flan
Mini New York Cheesecake
Milk Chocolate Coconut Cake
Carrot Cake
Chocolate Chip Bread Pudding
Seasonal Fruit Cobbler
Tiramisu

53 per person

HOT SANDWICHES (Choice of One)

Cuban Sandwich, Roasted Pork, Ham, Swiss Cheese, Pickles, and Yellow Mustard, Cuban Bread
Rotisserie Chicken, Romesco Spread, Sourdough Bread
Slow-roasted BBQ Pulled Pork, Coleslaw, Pickles, Brioche Bun
Reuben Sandwich, Boar's Head Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing
Panini Caprese, Heirloom Tomato, Fresh Mozzarella, Pesto
Pastrami, Swiss, Sauerkraut, Whole Rye
Croque Monsieur, Gruyère Cheese, Madrange Ham, Brioche Bread
House-made Beef Meatballs, Tomato Sauce, Mozzarella, Baguette

Mayonnaise, Mustard, Horseradish Cream, Kettle Potato Chips

Miniature Cannoli
Caramel Cheesecake
Granny Smith Apple Tart
Lemon Meringue Tart
Chocolate Pecan Pie Tart
Banana Rum Mousse Shooter



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

SOUTH OF THE BORDER

Vegetarian Tortilla Soup, Tortilla Strips, Sour Cream, Queso Fresco (GF, LF, V)

Rock Shrimp Ceviche, Tomato, Onion, Cilantro, Lime

Cancun Salad, Romaine Hearts, Roasted Corn, Black Beans, Tomatoes, Peppers, Jalapeño Vinaigrette (GF, LF, V)

Wild Rice and Artichokes, Tomatoes, Cilantro, Roasted Poblano, Charred Corn, Cumin-Chili Dressing (GF, LF, V)

Char-roasted Shrimp Taco, Flour Tortilla, Pico de Gallo, Cilantro Crema

Arrachera Grilled Hanger Steak, Mole Sauce (GF, LF)

Chicken Breast, Salsa Roja (Roasted Tomato) (GF, LF)

Pork Tamales, Salsa Verde (GF, LF)

Mexican Street Corn, Queso Fresco (GF, LF)

Mexican Cilantro Rice (GF, LF, V, VE)

Grated Cheddar Cheese, Pico de Gallo, Salsa Verde, Guacamole, Sour Cream, Sliced Jalapeño

Soft Flour and Corn Tortillas (GF)

DESSERTS

Coconut Cream Tart

Nutella Tres Leches

Churros, Chocolate and Caramel Sauce

62 per person

SUGGESTED ENHANCEMENTS

Quesadilla Station*
14 per person

Avocado Bar: Guacamole, Pico de Gallo, Corn Tortilla Chips
5 per person

Glass Bottle Pepsi Products
8 per person



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
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ALL-AMERICAN BEACH BBQ

Apple Waldorf Salad (GF, LF, V)

Baby Iceberg, Cherry Tomato, Crispy Bacon, Maytag Bleu Cheese, Chipotle Ranch (GF)

Rainbow Potato Salad, Celery, Green Onions, Grain Mustard, Shallot Vinaigrette (GF, LF, V)

Cedar Plank Atlantic Salmon, Roasted Pepper, Cilantro Remoulade (GF)

Grilled Chicken Breast, Smoked Tomato Rub, Southern BBQ Sauce (GF, LF)

All-American Beef Burgers, Caramelized Onions, Mushrooms

Mustard, Ketchup, Mayonnaise, Relish, Lettuce, Tomato, Red Onion, Pickles

Swiss, American, Cheddar and Pepper Jack Cheese

Brioche Buns, Pretzel Buns

SIDES (Choice of Two)

Sweet Corn on the Cob (GF, LF, V)

Macaroni and Cheese (V)

Hickory Smoked Baked Beans (GF, LF)

Charred Roasted Broccoli and Cauliflower (GF, LF, V, VE)

Steakhouse French Fries (V)

DESSERTS

Strawberry Cheesecake

Lemon Meringue Tart

Chocolate S'mores Tart

66 per person

SUGGESTED ENHANCEMENTS

St. Louis BBQ Style Ribs Station*
16 per person

Beef Brisket Station*
15 per person

Acqua Panna or Pellegrino
8 per person

**Add a Chef Attendant for Live Grilling Station (Outdoor Venues Only)
\$175 per Chef Attendant



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

WELCOME TO NEW ENGLAND

New England Clam Chowder, Old Bay Oyster Crackers
(GF, LF, V)

Shrimp Chopped Salad: Shallot, Celery, Shrimp, Old Bay,
Lemon Juice, Mayo, Fresh Herbs (GF)

Boston Bibb Lettuce, Applewood Smoked Bacon, Grape
Tomatoes, Carrots, Cucumber, White Balsamic Vinaigrette
(GF, LF)

Lobster Rolls with Tarragon & Pickled Mustard Seeds

Boston Market Meatloaf, Caramelized Onion Jam (GF, LF)

Mini Fenway Park Franks, Bacon, Onions & Mustard

Boston Baked Beans with Pork Belly

Crab Macaroni and Cheese

Roasted Cauliflower, Pine Nuts (GF, LF, V, VE)

Assorted Rolls, Sweet Butter

DESSERTS

Miniature Cannoli

Strawberry Cream Puff

Boston Cream Pie

69 per person

SUGGESTED ENHANCEMENTS

Grape NeHi, Salt & Vinegar Chips
8 per person

Pre-set Iced Tea with
Lemon Wheel & Fresh Mint
3 per person

White Clam Pizza
11 per person

Seafood Boil Station*
25 per person



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant. Minimum three Chef Attendants.

GARDEN SALAD BUFFET

SALAD GREENS

Iceberg, Romaine, Spinach and Spring Mix

TOPPINGS

Crunchy: Nuts (Chef's Selection of Three Nuts), Pumpkin Seeds, Crispy Onions, Croutons

Creamy: Shredded Parmesan, Bleu Cheese Crumbles, Cheddar Cheese

Mix Ins: Cucumber, Carrots, Tomato, Beets, Red Onion, Mushroom, Radish, Olives, Chopped Boiled Eggs

Fruit: Craisins, Blueberries, Strawberries, Diced Apples

Dressings: Champagne Vinaigrette, Buttermilk Ranch, Bleu Cheese, Creamy Strawberry Dressing, Olive Oil and Balsamic Vinegar

**Chef Attendant will Chop or Toss Your Salad with Choice of Dressing*

EVO GRILL STATION*

Skewers: Shrimp, Salmon, Tofu

Kabobs: Chicken, Steak, Lamb

Accoutrements: Pita Bread (Pockets), Feta Cheese, Thin Sliced Cucumber, Thin Sliced Tomato, Shaved Red Onion, Tzatziki Sauce

DESSERT

Baklava

Pistachio Cheesecake

Lemon Meringue Tart

70 per person

SUGGESTED ENHANCEMENTS

Spritz Station

Aperol, Lemoncello, House Prosecco
12 per person

Street Gyro Station*

Rotisserie Style Beef Cone, Carved Fresh
Grilled Pita & Naan Breads

Toppings:

Fresh: Sliced Tomato, Cucumber, Red Onion, Cilantro, Shredded Lettuce, Mixed Greens, Arugula

Pickled: Red Onions, Banana Peppers, Kalamata Olives, Cucumbers

Cheese: Goat Cheese, Feta Cheese, Shaved Parmesan

Sauces: Tzatziki, Spicy Harissa Yogurt, Garlic Aioli
18 per person

House-made Gelato*

Vanilla, Chocolate, Salted Caramel
12 per person

Calypso Juices

6 each



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

EAST MEETS WEST

Chinese Chopped Salad: Napa Cabbage, Sprouts, Sugar Snap Peas, Carrots, Scallions, Spiced Tofu, Sesame Vinaigrette (GF, LF, V)

Thai Noodle Salad: Sweet Pepper, Bean Sprouts, Carrots, Napa Cabbage, Baby Kale, Thai Chili Cilantro Dressing (LF, V)

Ahi Tuna Salad: Wakame, Daikon, Frisée, Carrots, Cucumbers, Ponzu Dressing, Crispy Wonton (LF, V)

RAMEN NOODLE BAR*

Dashi Vegetable Broth, Beef Ramen Broth, Ramen Noodles, Soy Marinated Thinly Sliced Skirt Steak, Shiitake Mushrooms, Napa Cabbage, Carrots, Kimchi, Cubed Tofu, Bean Sprouts, Green Onions, Cilantro, Fresh Basil

STEAM BASKET STATION

Steamed Pork, Lemongrass Chicken, and Vegetable Potstickers
Ginger-Soy Aioli, Green Onion Thai Chili, Yuzu Sesame Sauce, Szechuan Sauce, Sriracha

Ginger Jasmine Rice (GF, LF, V)

Vietnamese Vegetables, Mint Chili Sauce (GF, LF, V)

Bang-Bang Shrimp, Daikon Salad, Crispy Wonton, Sesame Seed

SUSHI (Four Pieces Per Guest)

California Roll, Shrimp Tempura Roll

Wasabi, Pickled Ginger, Soy Sauce

DESSERT

Sticky Rice Pudding (GF)

Green Tea Cheesecake

Fortune Cookies

74 per person

SUGGESTED ENHANCEMENTS

Bao Bun Sandwich

Seared Pork Belly, Thai Chili Slaw
10 per person

Stir Fry Station*

Grilled Tofu, Bourbon Glaze Chicken, Teriyaki Shrimp, Hot 'N' Sour Pork, Carrots, Julienne Snow Peas, Edamame, Napa Cabbage, Shiitake Mushrooms, Onions, Hoisin Noodles, Jasmine Rice, Sriracha, Kimchi Sauce
17 per person



LUNCH BUFFETS

Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

HEALTHY MARKET BUFFET

Vegan Homestead Tomato Soup (V, VE, LF, GF)

Baby Spinach, Hydro Bibb Lettuce, Lolla Rossa,
Dried Cranberries, Walnuts, Grape Tomatoes,
Lemon-Oregano Vinaigrette (V, VE, LF, GF)

Golden and Black Quinoa, Roasted Seasonal Vegetables
(V, VE, LF, GF)

Summer Bean Salad, Tuna, Olives, Roasted Fennel (LF, GF)

Grilled Chicken Breast, Citrus Sauce

Petite Filet Mignon, Grilled Asparagus

Infused Oil Poached Halibut, Roasted Parsnip, Edamame Salsa
(LF, GF)

Green Bean, Shiitake Mushroom Casserole (V, VE, LF, GF)

Roasted Sweet, Lavender Honey, Lemongrass, and Ginger
Jasmine Rice (V, VE, LF GF)

DESSERT

Coconut Cookies (V)

Tropical Fruit Salad (V, VE, LF, GF)

Matcha Panna Cotta Shooter (GF)

76 per person

SUGGESTED ENHANCEMENTS

Cold Press Juice Boost
125 per gallon

Palm Coast Smoothie Bar*
17 per person



COASTAL PLATED LUNCH

Served with Warm Rolls and Sweet Cream Butter, Coffee, Decaffeinated Coffee, Gourmet Hot Tea. Minimum of 10 guests. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

SALADS (Choice of One)

Grilled Romaine, Caesar Dressing, Parmesan, Croutons

Greek Salad, Kalamata Olives, Feta Cheese, Grape Leaves, Tomatoes, Arugula, Golden Quinoa, Dried Cranberries, Sherry Vinaigrette

Roasted Peppers, Black Olives, Hard-boiled Egg, Fingerling Potato, Arugula Vinaigrette

Heirloom Tomato Salad, Burrata, Aged Balsamic, Olive Oil

ENTRÉES (Choice of One)

Herb-Crusted Chicken Breast, Herbed Polenta, Pancetta, Brussels Sprouts Confit, Madeira Wine Sauce (GF)

Five Spice Slow Braised Beef Short Rib, Truffle Oil Scented Parsnip Mousseline, Confit Mushrooms, Asparagus, Heirloom Carrots, Braising Essence (GF)

Crispy Skin Salmon, Garlic Yucca Purée, Heirloom Tomato Confit, Watercress Salad (GF)

Portobello Mushroom and Porcini Ravioli, Meyer Lemon Grilled Asparagus, Oven Roasted Tomato, Smoked San Marzano Tomato Coulis (V)

DESSERT (Choice of One)

Hazelnut Praline Rocher Torte

Carrot Cake

Tiramisu

New York Cheesecake

79 per person

SUGGESTED ENHANCEMENTS

Pre-Set Iced Tea with Lemon Wheel and Fresh Mint

3 per person

Add a Cup of House-made Soup

5 per person

Add an Additional Entrée Selection

15 per person

LUNCH ENHANCEMENTS

Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free—GF, Lactose Free— LF, Vegetarian—V, Vegan—VE

*Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

Create Your Own Buffet

Includes a minimum of two Stations, House Salad Bar, one Specialty Salad, two Appropriate Sides and Chef's Selection of Desserts.

15 per person plus price of the Stations

Stations are not available for individual sale. Available only as an enhancement to an existing buffet or when building a custom buffet.

QUESADILLA STATION*

(Choice of Two)

Rock Shrimp

Chicken

Skirt Steak

Bang Bang Cauliflower (V)

Refried Beans, Chihuahua Cheese, Onions and Peppers, Flour Tortilla, Sour Cream, Guacamole, Chunky Salsa

14 / 28 per person

STREET GYRO STATION*

Rotisserie Style Beef Cone, Carved Fresh (GF, LF)

Grilled Pita & Naan Breads

Toppings:

Fresh: Sliced Tomato, Cucumber, Red Onion, Cilantro, Shredded Lettuce, Mixed Greens, Arugula

Pickled: Red Onions, Banana Peppers, Kalamata Olives, Cucumbers

Cheese: Goat Cheese, Feta Cheese, Shaved Parmesan

Sauces: Tzatziki, Spicy Harissa Yogurt, Garlic Aioli

18 / 36 per person

PRIME BEEF BRISKET

Hickory Smoked Brisket, Chipotle BBQ Sauce, Jalapeño Corn Bread (GF, LF)

15 / 30 per person

ST. LOUIS BBQ RIBS

Fall-off-the-Bone Tender Ribs, Smoky BBQ Sauce, Jalapeño Corn Bread (GF, LF)

16 / 32 per person

OVEN PIZZAS* (Choice of Two)

Margherita: House-made Tomato Sauce, Fresh Buffalo Mozzarella, Sliced Tomatoes, Torn Basil (V)

Vegetable: Roasted Peppers, Kalamata Olives, Sun-dried Tomato, Mozzarella (V)

Meat Lovers: Pepperoni, Sausage, Chicken, Mozzarella

14 / 28 per person

CUBAN SANDWICH

Roasted Pork Loin, Sliced Ham, Swiss Cheese, Pickles, Yellow Mustard, Cuban Bread

12 / 24 per person

STIR-FRY STATION*

Grilled Tofu, Bourbon Glaze Chicken, Teriyaki Shrimp, Hot 'N' Sour Pork, Carrots, Julienne Snow Peas, Edamame, Napa Cabbage, Shiitake Mushrooms, Onions, Hoisin Noodles, Jasmine Rice, Sriracha, and Kimchi Sauce

17 / 35 per person

DIM SUM (One Piece per Person per Item)

Chicken Dim Sum, Pork Pot Stickers, Shrimp Spring Roll and Vegetable Won Ton

14 / 28 per person

BREAD BOWL SOUP STATION

(Choice of Three Soups)

Freshly Baked Sourdough Bread Bowls

New England Clam Chowder (GF)

Broccoli Cheddar (GF, V)

Caramelized Onion (GF, LF, V)

Vegetable Minestrone, Fregola Pasta, Kale (GF, LF, V)

Roasted Homestead Heirloom Tomato (GF, LF, V)

Creamy Spinach (GF, LF, V)

Texas Style Chili (GF, LF)

Vegan Black Beans

15 / 30 per person

HOUSE-MADE GELATO*

(Choice of Three Flavors)

Sorbet: Limoncello, Strawberry, Raspberry, Passion Fruit Zero Sugar, Mango (Low Calorie) (GF, LF, V, VE)

Gelato: Coconut, Birthday Cake, Vanilla, Chocolate, Nutella, Chocolate Peanut Butter, Tiramisu, Toasted Marshmallow, Pistachio, Salted Caramel (GF, V)

Chef's Assorted Gelato Toppings

12 / 24 per person



LUNCH ENHANCEMENTS

90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees.

Stations are not for individual sale. Gluten Free–GF, Lactose Free–LF, Vegetarian–V, Vegan–VE

*Chef Attendant required, one per 50 guests., \$175 per Chef Attendant.

SHAKE SHAKE SALAD STATION*

(Choice of Two)

THE FLORIDIAN

Spring Mix, Strawberry, Mandarins, Candied Pecans, Grape Tomatoes, Goat Cheese, Orange Blossom Vinaigrette (GF, V)

THE ITALIAN

Spring Mix and Chopped Romaine, Grape Tomatoes, Crisp Cucumber, Red Onions, Garbanzo Beans, Green Olives, House-made Croutons, Shaved Parmesan, Red Wine Oregano Vinaigrette (V)

THE ASIAN

Blend of Spring Mix, Iceberg, and Cabbage, Mandarin Oranges, Bell Pepper, Shredded Carrots, Green Onions, Crispy Chow Mein Noodles, Garlic Ginger Dressing (LF, V)

THE GREEK

Spring Mix and Crisp Romaine, Grape Tomatoes, Red Onion, Crisp Cucumber, Chickpeas, Kalamata Olives, Feta Cheese Crumbles, Dried Oregano, Lemon Herb Vinaigrette (GF, V)

THE COBB

Spring Mix and Romaine, Grape Tomatoes, Crispy Bacon Crumbles, Avocado Slices, Hard-boiled Egg, Crumbled Bleu Cheese, Grilled Chicken, Scallions, Red Wine Vinaigrette (GF)

14 per person

CHOP CHOP SALAD STATION*

Fresh Chopped Garden Greens

Market Fresh Toppings: Hearts of Palm, Vine Ripe Tomatoes, Cucumbers, Red and Yellow Peppers, Shaved Red Onions, Kalamata Olives, Carrots, Radishes, Dried Cranberries, Crumbled Goat Cheese, Feta, Bleu Cheese, Chopped Bacon, Mushrooms, Hard-boiled Eggs

Your Choice of Dressing: Balsamic Vinaigrette, Red Wine Vinaigrette, Avocado Ranch

12 per person

SUGGESTED ENHANCEMENTS

Add Herb Marinated Chicken Breast or Grilled Shrimp
4 per person



BREAKS

BREAKS

45-minute maximum serve time. Maximum serve time notated, extension of Break serve times may result in additional fees.
Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

SWEET SALTY HEALTHY

Sweet: Assorted Cake Pops and Petite Fours, Macaroons, Truffles (V)

Salty: House-made Trail Mix, Nut Mix, House-made Chips, Warm Pretzel Bites, Beer Cheese (V)

Healthy: Dried Fruits, Fresh Fruit, Paleo Crunch, Greek Yogurt, Fresh Berries & Granola (V)

24 per person

LOCAL ARTISAN DONUTS

Variety of Classic and Craft Donuts (V)

Coffee, Decaffeinated Coffee, Hot Tea and Nitro Cold Brew

25 per person

SIPPING & DIPPIN’

Minimum of 25 guests

(Choice of Three)

Tortilla Chips with House-made Salsa, Guacamole, Pico de Gallo (GF, LF, V)

Pita Chips with Hummus (V)

Baba Ghanoush with Warm Naan Bread (V)

Apple Slices with Dark Chocolate Dip (GF, V)

New York Style Warm Pretzels with Beer Cheese Dip
Includes Specialty Sodas

26 per person

HOUSE-MADE GELATO EXPERIENCE*

(Choice of Three Flavors)

Gelato: Coconut, Birthday Cake, Vanilla, Chocolate, Nutella, Chocolate Peanut Butter, Tiramisu, Toasted Marshmallow, Pistachio, Salted Caramel (GF, V)

Sorbet: Limoncello, Strawberry, Raspberry, Passion Fruit Zero Sugar, Mango (Low Calorie) (GF, LF, V, VE)

Includes Chef’s Selection Assorted Toppings

28 per person

HEALTHY MARKET BREAK

Miniature Fresh Fruit Skewers

Individual Crudités with House-made Hummus

Mini Chocolate Zucchini & Carrot Muffins

Assorted House-made Granola Clusters

Juiceria Wellness Shots:

Wellness Tonic: E3Live, Moringa, Ginger, Lemon, Orange (GF, LF, V, VE)

Immune Builder: Oregano Oil, Turmeric, Ginger, Black Pepper, Lemon (GF, LF, V, VE)

30 per person

FARMERS MARKET BREAK

Minimum of 25 guests

Local Artisan Breads including Focaccia, Baguettes, and Sourdough. Fresh Fruit Displays, Grilled Vegetables with Accompanying Dips and Spreads, Spinach & Artichoke Dip, Tzatziki, Assorted Hummus and Crudité with Grilled Naan Bread. Local Jams and a Variety of Imported Cheeses

25 per person

CANDY SHOP BREAK

Indulge in favorites from childhood in a nostalgic display of sweets including:

Kit Kat, Reese’s Peanut Butter Cups, Butterfingers, M&Ms (variety), Skittles, Jelly Beans, Gummy Bears, Swedish Fish, Sour Patch Kids, and Seasonal Surprises

Special Candy Requests/Inquire with your Catering or Conference Services Manager.

25 per person





BREAKS

Minimum of 25 guests, 45-minute maximum serve time. Maximum serve time notated, extension of Break serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

COLORS

Select *ONE* color to include in your break. Seasonal Fresh Fruit/Vegetable items may be substituted. Additional colors available for \$7 per person.

RED – Strawberries or Apples, Macaroons, Red Velvet Cookie, Strawberry Ice Cream Sandwiches, Fire-Dusted Popcorn, Red Gatorade (V)

YELLOW – Pineapple or Banana, Banana Pudding Shots, Lemon Bars, Fresh Popped Popcorn, Yellow Gatorade (V)

ORANGE – Orange Segments or Peaches, Orange Creamsicle Ice Cream, Carrot Cake, Cheetos, or Goldfish Crackers, Orange Gatorade (V)

GREEN – Green Apple or Green Grapes, Pistachio Macaroons, Mint Chocolate Chip Ice Cream, Cucumber and Celery with Green Goddess Dip, Green Apple Gatorade (V)

BLUE – Blueberries or Blackberries, Blueberry Macaroons, Blue Corn Chips with Black Bean Hummus, Blue Gatorade (V)

PINK – Watermelon, Raspberry Yogurt Pretzels, Pink Chocolate Dipped Strawberries, Raspberry Popsicle, Pink Gatorade (V)

25 per person

BARISTA BREAKS

Espresso, Cappuccino, Cold Brew, Americano, Blended & Iced Coffees

Caramel and Chocolate Sauce, Whipped Cream, Flavored Syrups

Whole, 2%, and Soy Milk, Half & Half

Chocolate Shavings, Mini Chocolate Chips, Cinnamon Toppings

Caramel Miniature Churros

Assorted Cruffins: Cinnamon, Nutella, Raspberry, Blueberry

Alfajores, Miniature Pastelitos

34 per person

THE COOKIE JAR

Minimum of 15 guests

Assortment of Classic and Craft Cookies, Oreo, Nutter Butter, Nimal Cookie, Snickerdoodle, S'mores, Oatmeal Raisin, Red Velvet, Sugar, Confetti, Chocolate Chip, Butter, Carnival, Peanut Butter, Oatmeal Apple Caramel, Lemon Blueberry, Salted Caramel, Toffee, White Chocolate Macadamia. Served with Individual Chocolate, Strawberry and Plain Milk.

28 per person



À LA CARTE

SNACKS

Miniature Yogurt Parfaits	9 each
Tropical Fruit Salad	9 each
Hard-boiled Eggs.....	32 per dozen
Grandma’s Coffee Cakes (16 slices per cake)	96 each
Cinnamon Apple, Banana Nut, Blueberry, Chocolate Chip (Choice of One)	
Mini Crumbles	
Apple or Blueberry (Choice of One)	48 per dozen
Miniature Cruffins	
Citrus, Nutella, Strawberry (Choice of One)	48 per dozen
House-made Granola Bars.....	72 per dozen
Fresh Whole Fruit	48 per dozen
Breakfast Pastries	64 per dozen
Gluten Free Muffins	75 per dozen
Blueberry, Apple Cinnamon, Chocolate Chip, Banana (Choice of One)	
Mixed Nuts or Trail Mix.....	9 each
Ham & Cheese Croquettes	72 per dozen
Pretzels, Popcorn, or Potato Chips.....	8 each
House-made Cookies	54 per dozen
Chocolate Brownies	48 per dozen
Rice Krispie Treats, Half Dipped in Chocolate	48 per dozen
French Macarons.....	50 per dozen
Local Artisan Donuts	78 per dozen
Candy Bars	6 each

***All a la carte items are guaranteed purchase based on clients specified minimum. Items per each require a minimum order of one dozen with the exception of Coffee Cakes. Additional items may be added, at client request, at the time of the event based on the availability of the item. Any leftover items purchased, may be taken by client, given there are not food safety concerns.*



À LA CARTE

BEVERAGES

Fresh Juice.....	65 per gallon
<i>Orange, Cranberry, Grapefruit or Apple</i>	
Hot Chocolate	65 per gallon
Mimosa	225 per gallon
Bloody Mary	325 per gallon
Cucumber-Mint or Pineapple Infused Water	25 gallon
Vitamin Water	7 each
Gatorade.....	7 each
Red Bull	8.50 each
<i>Regular, Sugar-Free, Tropical</i>	
Celsius.....	8.50 each
Bottles of Flavored Iced Tea.....	7.50 each
Assorted Diet and Regular Soft Drinks.....	6 each
Bottled Spring Water	6 each
Bottled Water: Acqua Panna/San Pellegrino.....	8 each
Milk: Half Pints of Skim, Regular, and Chocolate.....	8 each
Assorted Bottled Juices	7 each
Lemonade or Fruit Punch	60 gallon
Iced Tea**	78 gallon
<i>**3 upcharge preset with mint and lemon</i>	
Coffee: Regular and Decaffeinated.....	92 gallon
Selection of Gourmet Hot Teas.....	6 each
Juiceria: Wellness Shots	125 gallon
<i>Wellness Tonic – E3Live, Moringa, Ginger, Lemon Orange</i>	
<i>Immune Builder – Oregano Oil, Turmeric, Ginger,</i>	
<i>Black Pepper, Lemon</i>	

SMALL BITES

Minimum order of two dozen (24 pieces) per item. Maximum serve time of 60 minutes, extension of serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

SPOONS

COLD

Poached Pear, Brie, Phyllo (GF, V)
Gorgonzola, Marinated Fig and Prosciutto di Parma
Smoked Salmon Mousse, Fried Capers, Toast Point, Beef Bresaola, Pecorino Mousse
Beef Bresaola, Pecorino Mousse
Vegan Red and Golden Beet Ceviche, Micro Cilantro (VE)
American Caviar, Deviled Egg Mousse (GF)
Ahi Tuna Tartare, Asian Spices, Lotus Chip (GF)
Chipotle Marinated Gulf Shrimp, Cilantro Aioli (GF)
Compressed Watermelon with Lump Crab
Korean Beef Bulgogi on Cucumber with Kimchi Slaw (GF)
Sliced Serrano Ham, Aged and Marinated Cheeses, Spanish Olive (GF)
Blackberry Glazed Roasted Beef Tip (GF)
Bacon Jalapeño Deviled Eggs, Jalapeño Egg Mousse, Candied Bacon, Chive (GF)
Chicken and Dried Cranberry Spread, Waffle Casserole
[9.5 per piece](#)

HOT

Traditional Mini Quiche Lorraine, Serrano Ham
Baked Bleu Cheese Tart, Dried Fruit Compote
Quinoa and Zucchini Fritter, Tzatziki Dip (GF)
Spanakopita with Tzatziki Sauce
Chorizo and Swiss Cheese Empanada, Avocado Emulsion
Chicken Dim Sum with Sweet Thai Chili Dipping Sauce
[9.5 per piece](#)
Mini Crab Cakes, Key Lime Aioli
[11 per piece](#)
Seared Lamb Lollipop, Mint Chimichurri (GF)
Maui Shrimp Spring Roll, Thai Chili Aioli
[12 per piece](#)

STICKS

COLD

Baby Mozzarella and Cherry Tomato Skewer, Basil Pesto (GF, V)
Strawberry and Whipped Goat Cheese
Mediterranean Tortellini (V)
Pistachio Crusted Goat Cheese, Spinach, Sun-dried Tomato (V)
Beef Tenderloin, Blueberry Bourbon Jam, Fried Kale (GF)
[9.5 per piece](#)

HOT

All-American Beef Mini Slider, Swiss Cheese, Truffle Aioli
Rock Shrimp Croquette, Romesco Sauce
Tandoori Marinated Chicken Satay, Tamarind Sauce
Mini Arancini with Lobster, Pepper Coulis
Coconut Shrimp Skewers, Thai Coconut Chili Sauce
Key West Conch Fritter, Remoulade
Mac & Cheese Poppers with Bacon, Tomato Jam, Chives
Short Rib Empanada, Cilantro Aioli
Roasted Corn Fritters with Chipotle-Honey Aioli (V)
[9.5 per piece](#)
Coconut Lobster, Chipotle Remoulade (GF)
Seared Scallop, Wakame Salad, Yuzu Aioli (GF)
[12 per piece](#)

SHOTS

COLD

Chilled Shrimp Cocktail Shooter, Tangy Cocktail Sauce, Lemon Wedge (GF)
Cucumber Gazpacho, Crab Meat Salad (GF)
Roasted Beets Shooters, Golden and Red Beets, Champagne Vinaigrette, Crumbled Goat Cheese
Avocado Salad, Citrus, Cilantro, Tomato, Sesame Vinaigrette, Wonton Chip (GF)
[9.5 per piece](#)

HOT

Creamy Southern Grits and Shrimp, Bacon, Sweet Onions, White Cheddar Cheese, Scallions (GF)
Vegetarian Grits and Hearty Roasted Mushrooms, Sunburst Squash, Blistered Grape Tomatoes, Goat Cheese (GF)
Roasted Tomato Soup, Shaved Parmesan, Aged Cheddar Grilled Cheese
[10.5 per piece](#)



RECEPTIONS





RECEPTION IN A BOX

60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees.
Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

CANAPÉ RECEPTION IN A BOX

*Canapé Reception in a Box offerings are for Grab and Go/
Departing Guests only or as a Welcome Amenity to be taken
to the guest room. NOT FOR RECEPTION STYLE SERVICE
Minimum of 15 guests.*

(Choice of Six, One piece per person)

Poached Pear, Brie, Phyllo

Gorgonzola, Marinated Fig, and Prosciutto di Parma
Crostini

Cucumber Gazpacho, Crab Meat Salad (GF)

Strawberry and Whipped Goat Cheese (GF, V)

Smoked Salmon Mousse, Fried Capers, Waffle Spoon

Beef Bresaola Crostini, Pecorino Mousse

Chicken and Dried Cranberry Spread, Waffle Casserole

Baked Bleu Cheese Tart, Dried Fruit Compote

Vegan Red and Golden Beet Ceviche, Micro Cilantro
(GF, V, VE)

Baby Mozzarella and Cherry Tomato Skewer, Basil
Pesto (V)

American Caviar, Deviled Egg Mousse

Quinoa and Zucchini Fritter, Tzatziki Dip (GF, V, VE)

38 per person

IMPORTED & DOMESTIC CHEESE RECEPTION IN A BOX

Selection of American Artisanal Cheeses to Include:
Aged Cheddar, Vermont Goat Cheese, Maytag Bleu,
Dry Jack (GF)

Dried Apricot, Figs, Mango, Papaya; Fresh Grapes

English Water Crackers

26 per person

IMPORTED CHEESES & CURED MEAT RECEPTION IN A BOX

Selection of Cured Meats including Prosciutto and
Soppressata, Chorizo, Salami, Mortadella

Imported Cheeses to include: Brie, Manchego, Dorset
Drum Cheddar, Port Salut

Dried Apricot, Figs, Mango, Papaya, Fresh Grapes

English Water Crackers

30 per person



RECEPTION PACKAGE

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required. One per 50 guests, \$175 per Chef Attendant.

COLD HORS D’OEUVRES (Butler Passed or Station)

Smoked Salmon Mousse, Fried Capers, Waffle Spoon
Poached Pear, Brie, Phyllo

HOT HORS D’OEUVRES (Butler Passed or Station)

Tandoori Marinated Chicken Satay, Tamarind Sauce (GF, LF)
Mini Beef Wellington, Truffle Mayonnaise

CHEESE DISPLAY

Chipotle Cheddar, Florida Tomme, Sunshine Blue, Aged Cheddar
“Wehrloom Family Farms Honey” Raw Local Honey
Grilled Country Bread

HAMMOCK BEACH FAMOUS GIANT PAELLA STATION

Authentic Spanish Paella, Fresh Clams, Mussels, Shrimp, Chicken, Chorizo, Snow Crab Cocktail Claw (GF, LF)

GRILLED CHURRASCO STATION*

Churrasco Steak, Chimichurri, Guacamole, Cotija Cheese, Warm Flour Tortillas (GF, LF)
89 per person



RECEPTION STATIONS

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required. One per 50 guests, \$175 per Chef Attendant.

Create Your Own Buffet

(Choose Three Stations Minimum)

Includes:

Field Greens Salad
Two Chef Selection Specialty Salads
Appropriate Sides
Chef's Selection of Desserts

34 per person

THE ARGENTINEAN CHURRASCARIA*

(Choice of Three Selections)

Churrasco Steak
Picanha (Top Sirloin)
Argentinean Chorizo
Pork Sausage
Whole Chicken
Chimichurri Sauce, Salsa Picante

38 per person

SLIDER STATION*

(Choice of Three Selections)

Beef Braised Short Ribs Slider, Pickled Red Onion, Gorgonzola Sauce, Bacon Jam
Asian Pork Slider, Cilantro, Kimchi, Spicy Aioli
Chicken Slider, Bacon, Roasted Garlic, Lemon Aioli
Beef Slider, Cheddar, Tomato, Red Onion Jam
Grilled Portobello Mushroom, Marinated Tomatoes, Arugula, Truffle Aioli
Served on Freshly Baked Brioche Slider Bun
House Made Potato Chips

31 per person

BEERS & BRATS STATION

Grilled to Order: Cheddar Jalapeño Bison Brats, Beer Brats, Andouille Brats, Cheddar Brats (GF)
Split Top, Pretzel and Potato Buns
Sautéed Peppers & Onions, Assorted Mustards and Relish, Beer Cheese, Sauerkraut, Hot Pepper Bacon Jam

Served with Seasoned Waffle Fries and Chips

Seasonal Beer Flight

40 per person

RECEPTION STATIONS

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required. One per 50 guests, \$175 per Chef Attendant.

PASTA STATION*

(Choice of Two)

Vegetable Mélange Ravioli, Pomodoro Sauce
Ricotta, Heirloom Tomatoes, Fresh Basil

Three Cheese Tortellini, Wild Mushrooms,
Alfredo Sauce

Fusilli Pasta, Florida Gulf Shrimp, Pesto, Asparagus,
Tomatoes

Orecchiette Pasta, Braised Short Ribs, Braising Jus

Garlic Bread Sticks

31 per person

HAMMOCK BEACH'S FAMOUS GIANT PAELLA

Authentic Spanish Paella, Fresh Clams,
Mussels, Shrimp, Chicken, Chorizo, Snow Crab
Cocktail Claw (GF)

38 per person

GYRO STATION

Minimum two Chef Attendants. Additional per 100 guests.

Rotisserie Style Gyro Beef Cone, Carved to Order
(Optional Enhancement of Chicken for +2 PP)

Grilled Naan and Pita Breads, Feta Cheese,
Thin Sliced Cucumber, Thin Sliced Tomato, Shaved
Red Onion, Kalamata Olives, Tzatziki Sauce,
Shredded Lettuce

36 per person

QUESADILLA STATION*

(Choice of Two)

Rotisserie Chicken, Cheddar Cheese

Marinated Skirt Steak, Bell Peppers

Slow-Cooked Pork Shoulder, Caramelized
Onions

Florida Shrimp, Chipotle Marinade

Mexican Cheese, Peppers, Mushrooms, Spinach

Accompaniments: Guacamole, Sour Cream,
Pico de Gallo, Salsa Verde, Jalapeños, Pickled
Onions

34 per person

THE TACO BAR

(Choice of Two)

Chipotle Pulled Pork

Roasted Chicken al Pastor

Carne Asada

Florida Red Snapper

Chimmichurri Shrimp

Bang Bang Cauliflower

Soft Flour Tortillas, Crispy Corn Taco Shells, Corn
Tortilla Chips

Lettuce, Tomato, Onion, Fresh Guacamole, Sour
Cream, Chunky Salsa, Cotija Cheese

31 per person

PATAGONIA EMPANADAS STATION*

(Choice of Three)

Spicy Chicken

Short Rib, Manchego Cheese

Tomato, Mozzarella, Sweet Basil

Ham & Provolone Cheese

Spanish Chorizo, Sweet Onion

Spinach & Mozzarella

Six Cheese

29 per person





RECEPTION STATIONS

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required. One per 50 guests, \$175 per Chef Attendant.

FROM THE SEA STATION

CEVICHE STATION

(Choice of Two, Served with Tostadas or Tortilla Chips)

Ahi Tuna Ceviche: Sesame Oil, Lime Juice, Cilantro, Cucumber, Shallot, Cherry Blossom Soy Sauce (GF)

Key-Lime Conch Ceviche: Mini Sweet Pepper, Red Onion, Cilantro, Key-Lime Juice (GF)

Thai Coconut Shrimp Ceviche: Diced Shallot, Thai Chili, Shishito Pepper, Coconut Water, Lime Zest, Thai Basil, Jalapeño (GF)

Traditional Ceviche: Seasonal White Fish, Lime & Orange Juice, Tomato, Red Onion, Chiles, Avocado, EVOO (GF)

FLAGLER BEACH RAW BAR

Eastern Shucked Oysters

Chilled Gulf Shrimp

Snow Crab Cocktail Claw

Scored Jonah Crab

Marinated New Zealand Green Lipped Mussels

56 per person

ENHANCEMENTS

Medium, Large or Jumbo Stone Crab (Seasonal)

Maine Lobster Tail

King Crab Legs

Bucket of Steamed Black Mussels
(Average Count 50 per bucket)

Trio of Baked Oysters

All Market Pricing

ROBATA GRILL*

(Choice of Two)

Yakitori Marinated Chicken, Orange Glaze

Seared Scallops, Wakame Salad, Ginger Aioli

Thai Grilled Octopus Skewer, Green Onion

New Zealand Lamb Chop, Mango Mint Chutney

Korean Style Short Rib, Shredded Kimchi

Herb Marinated Shrimp Skewers, Shishito Pepper, Cilantro Emulsion

Designed to be cooked outside, on an Evo grill. If event moves inside, grill will be replaced with a flat top.

40 per person

STREET CORN STATION *

Minimum two attendants, additional attendant per 50 guests

Corn on the Cob Grilled to Order

Displayed Toppings | Mexican Crème, Cilantro, Tajin, Cotija Cheese

25 per person



RECEPTION STATIONS

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

CRUDITE DISPLAY

Carrots, Celery, Broccoli, Radishes, Cherry Tomatoes, Assorted Dips, Hummus, Grilled Pita and Naan Breads

26 per person

IMPORTED & DOMESTIC CHEESE AND CURED MEAT DISPLAY

Assorted Cured Meats Including Prosciutto, Soppressata

Bresaola Flower, Wehrloom Honeycomb Display

Domestic Cheese Including Aged Cheddar, Vermont Goat Cheese, Hudson Valley Camembert, Maytag Bleu Cheese, Dry Jack, Swiss

Imported Cheeses Including Brie, Boursin, Manchego, Dorset Drum Cheddar, Jarlsberg, Port Salut

Dried Apricots, Figs, Mango, Papaya, Marinated Olives

Hummus, Baba Ghanoush, English Water Crackers, Sliced French Bread, Pita Chips

32 per person

BRUSCHETTA BAR *(Choice of Three)*

Heirloom Tomato, Extra Virgin Olive Oil, Basil Parmesan

Albacore Tuna, Capers, Arugula, White Beans, Roasted Fennel (LF)

Wild Mushroom, Oven-dried Tomato, Aged Balsamic Reduction (LF)

Heirloom Tomato, Kalamata Olives, Crumbled Feta Cheese, White Anchovies

Herb-Roasted Seasonal Vegetables, Basil Oil, Asiago Cheese

26 per person

HONEY STATION

Mini Honey Jars, Assorted Honey Vinegars, Lollipops, Variety of Honey Sweetened Soda & Tea, Honey Syrups

Brie & Apple Toast Points, Boursin Baguettes, Fresh Seasonal Fruits

Wehrloom Honey products available for guest purchase, upon request.

26 per person



RECEPTION DISPLAYS

No Chef Attended Live Action Station available. Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

ASSORTED SUSHI & SASHIMI

25 person minimum

Specialty Rolls Cut Into 8 Pieces, Minimum Order Four Rolls Per Selection

Priced per roll

COOKED

CRUNCHY PHILLY 28

Spicy Lump Crab, Avocado, Cream Cheese, Crunchy Onion, Spicy Mayo, Eel Sauce

TIGER 30

Cobia, Avocado, Cucumber, Shrimp, Spicy Mayo, Eel Sauce, Tri-color Pepper Mix

CALIFORNIA 24

Lump Crab, Cucumber, Avocado, Masago

SHRIMP TEMPURA 24

Shrimp Tempura, Avocado, Japanese Mayo, Eel Sauce

SMOKED EEL CUCUMBER 24

Smoked Eel, Cucumber, Ikura (Salmon Roe)

VEGETARIAN 20

Cucumber, Avocado, Carrots

RAW

ARIZONA 28

Crab, Cucumber, Tuna, Jalapeño Mixed Peppers, Spicy Mayo

SPICY TUNA 24

Yellowfin Tuna, Kimchi, Sriracha Sauce, Scallion, Cucumber

SALMON TATAKI 28

Salmon, Asparagus, Fire-roasted Salmon Tataki, Eel Sauce, Spicy Mayo

RAINBOW 30

Crab, Tuna, Escolar, Salmon, Avocado, Cucumber

SUSHI “NIGIRI”

Minimum order 24 pieces. Priced 2 pieces per order.

Raw Sushi

Tuna 12

Scallop 10

Salmon 8

Escolar 8

Yellowtail 10

Cobia (cured) 9

Cooked Sushi

Octopus 5

Shrimp 6

Eel 7

Ideal for groups no larger than 100 guests. Should a group over 100 guests want to enjoy the Sushi menu, work with your Catering/Conference Services manager on specifics.



DESSERT STATIONS

Minimum of 25 guests, 60-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE
*Chef Attendant required. One per 50 guests, \$175 per Chef Attendant.

HOME-MADE GELATO STATION*

Includes assorted toppings and sauces. Flavors may change based on seasonal offerings.

(Choice of Four Flavors)

Sorbet: Limoncello, Strawberry, Raspberry, Passion Fruit Zero Sugar, Mango (Low Calorie) (GF, LF, V, VE)

Gelato: Coconut, Birthday Cake, Vanilla, Chocolate, Nutella, Chocolate Peanut Butter, Tiramisu, Toasted Marshmallow, Pistachio, Salted Caramel (GF)

35 per person

CHOCOLATE DIPPING STATION

Strawberries, Pineapples, Rice Crispy Treats, Pretzel Sticks, Biscotti, Banana Bread, Marshmallows, Short Bread
White Chocolate, Milk Chocolate, Dark Chocolate, Chocolate Honey (V)

Toppings: Toasted Coconut, Sprinkles, Crushed Nuts (V)

34 per person

CANNOLI STATION*

Fresh Cannoli's piped to order.

(Choice of Three Flavors. Minimum two Attendants per 50 guests.)

Traditional, Chocolate, Pistachio, Mint Chocolate Chip, Nutella, Espresso, Peanut Butter, Amaretto, Strawberry, Limoncello (V)

Garnish varies upon selection

36 per person



DINNER



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

CARIBBEAN BUFFET

Caribbean Seafood Chowder (GF)
Baby Greens, Cucumbers, Cherry Tomatoes, Papaya, Shaved Coconut, Mango Vinaigrette (GF, LF, V)
Jicama Salad, Citrus Vinaigrette (GF, LF, V)
Shrimp, Mango, Avocado, and Papaya Salad (GF, LF)
Grilled Marinated Skirt Steak, Guava BBQ Sauce (GF, LF)
The Seasonal Baked "Big Fish" Fillet, Coconut Lime Sauce (GF, LF)
Spicy Grilled Jerk Chicken Breast, Grilled Pineapple, Mini Peppers, Cilantro (GF, LF)
Caribbean-Marinated Pork Tenderloin, Pineapple Chutney (GF, LF)
Steamed Yucca, Mojo (GF, LF, V)
Coconut Rice, Island Beans (GF, LF, V)
Baby Roasted Vegetables (GF, LF, V)

DESSERTS

Jamaican Coconut Cake
Warm Chocolate Chip Croissant Bread Pudding,
Salted Caramel Sauce
Dulce de Leche Tart

120 per person

SOUTH OF THE BORDER

Mexican-Style Chicken Soup, Chipotle, Corn, Garbanzo Beans (GF, LF)
Taco Salad: Shredded Cabbage, Red Onion, Black Beans, Roasted Corn, Tomato, Crispy Tortilla Strips, Jalapeño Vinaigrette (GF, LF, V)
Grilled Cactus Salad: Cherry Tomatoes, Grilled Poblano Peppers, Pickled Red Onion, Lime-Serrano Dressing (GF, LF, V)
Ceviche de Pescado, Fresh Orange Juice, Avocado, Chipotle (GF)
Chicken and Skirt Steak Fajitas: Flour and Corn Tortillas, Peppers and Onions, Guacamole, Sour Cream, Salsa, Shredded Cheese, Lime Wedges, Fresh Cilantro, Assorted Hot Sauces
Abuela's Eight-way Grilled Chicken, Tomatillo Verde Salsa (GF, LF)
Searched Yellowtail Snapper, Pistachio-Jalapeño-Epazote Crust, Lemon Volute (GF)
Roasted Pork Loin, Sweet Corn Succotash (GF, LF)
Papas a la Diabla, Roasted Marinated Baby Potatoes (GF, LF)
Mexican Cilantro Rice (GF, LF, V)
Warm Flour Tortillas(V)

DESSERTS

Caramel Churros
Caramel Flan
Tres Leches Cake

130 per person



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests,, \$175 per Chef Attendant.

MODERN PACIFIC FLAIR

Green Papaya and Edamame Bean Salad, Shaved Purple Cabbage, and Toasted Bubu Arare with Lime Mint Vinaigrette (GF, LF, V)

Chili Cucumber Salad, Asian Sprouts, Shredded Carrots, and Toasted Sesame Seeds with Chile Mirin Emulsion (GF, LF, V)

Chicken Ramen Salad with Shoyu Vinaigrette (V)

Assorted Sushi and Sashimi
4 Pieces of Sushi or Sashimi per guest

SZECHUAN CITRUS CHICKEN STIR FRY

Snow Peas, Julienne Carrot, Broccoli, Onion, Mini Sweet Pepper (GF, LF)

KALBI BEEF AND BOK CHOY

Sesame Soy Marinated Flank Steak, Shallot, Grilled Bok Choy, Korean BBQ Sauce (GF, LF)

TERIYAKI SALMON

Teriyaki Glazed Salmon, Sesame Seeds, Green Onion (GF, LF)

STEAM BASKET STATION

Steamed Pork, Lemongrass Chicken, and Vegetable Potstickers

Ginger-Soy Aioli, Green Onion Thai Chili, Yuzu Sesame Sauce, Szechuan Sauce, Sriracha

Shrimp Spring Roll

Vegetable Spring Rolls with Sweet Chili Sauce

Vegetable Fried Rice, Ginger Jasmine Rice, Peppers, Onions, Zucchini, Yellow Squash, Broccoli, Edamame, Carrot (GF, LF, V)

“ROBATA” GRILL*

Yakitori Marinated Chicken, Orange Glaze (GF, LF)

New Zealand Lamb Chop, Mango Mint Chutney (GF, LF)

Herb Marinated Shrimp Skewers, Shishito Pepper, Cilantro Emulsion (GF, LF)

DESSERTS

Mango Sticky Rice Pudding (GF, LF, V)

Green Tea Cheesecake

Chocolate Banana Tart

135 per person



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free–LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

HAVANA NIGHTS

Tortilla Display: Fresh Tortilla Chips, Guacamole, Salsa, Queso

Cuban Crunch Salad: Grilled Corn, Garbanzo Beans, Red Onion, Cherry Tomato, Cucumber, Marcona Almonds, Cotija Cheese, Cilantro (GF, LF, V)

Sweet Plantain Salad: Charred Red Onion Rice, Black Beans, Roasted Cherry Tomato, Jalapeño Vinaigrette (GF, LF, V)

Grilled Conch Ceviche: Pickled Red Onion, Cucumber, Cilantro, Lime Juice, Orange Zest (GF, LF)

Char-grilled Mojo Chicken Thighs, Mojo Onion, Lime Wedge (GF, LF)

Ropa Vieja: Braised Flank Steak, Tomato, Olives, Onion, Bell Pepper (GF, LF)

Black Grouper Paella: Banana Leaf Wrapped Black Grouper, Tostones, Lime and Orange Wedges, Mango Salsa (GF, LF)

Roasted Pork Shoulder, Grilled Pineapple Chutney (GF, LF)

White Cilantro Rice (GF, LF, V)

Fresh Seasonal Vegetables (GF, LF, V)

Toasted Garlic Cuban Bread

DESSERTS

Tres Leches

Passion Fruit Panna Cotta

Café con Leche Rum Cake

140 per person



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

NIGHT BEACH BBQ

Baby Iceberg, Cherry Tomatoes, Crispy Bacon, Maytag Bleu Cheese, Chipotle Ranch (GF)

Green Bean Salad, Pecans, Tomatoes, Baby Peppers, Dijon Mustard Vinaigrette (GF, LF, V)

Potato Salad, Celery, Green Onion, Grain Mustard, and Shallot Vinaigrette (GF, LF, V)

Spicy Macaroni Salad, Grilled Pineapple (LF, V)

Hickory Smoked Beef Brisket Carving Station*, Chipotle BBQ Sauce (GF, LF)

St. Louis BBQ Ribs, Carolina, Texas & Kansas Style BBQ Sauces (GF, LF)

Blackened and Grilled Mahi-Mahi, Curried Coconut Sauce (GF, LF)

Grilled Florida Lobster Tail, Key Lime Sauce* (GF, LF)

Farm Sweet Corn on the Cob (GF, LF)

Baked Taleggio Mac and Cheese

Grilled Asparagus, Lemon Zest (GF, LF)

Jalapeño Corn Bread (GF, LF)

Cheddar Biscuits

DESSERTS

Seasonal Berry Crumb Tart

Toffee Blondie

Peanut Butter Tart

145 per person



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

CIAO ITALIA

Caesar Salad, Focaccia Croutons, Parmesan Cheese (GF)

Baby Heirloom Tomato, Mini Burrata Mozzarella, Arugula Pesto (GF)

Roasted Fennel and Cannellini Bean Salad, Crispy Pancetta (GF, LF)

Seared Branzino, Seafood Cioppino, Grilled Bread (GF, LF)

Chicken Piccata, Seared Chicken Breast, Fontina Cheese

Veal Saltimbocca, Mushroom Sauce (GF)

Creamy Orzo, Mornay, Chopped Spinach (GF)

Roasted Root Vegetables (GF, LF, V)

Focaccia

Garlic Knots

PASTA STATION* (Choice of One)

Vegetable Mélange Ravioli, Ricotta, Pomodoro Sauce, Heirloom Tomatoes, Fresh Basil (V)

Three Cheese Tortellini, Wild Mushrooms, Alfredo Sauce (V)

Fusilli Pasta, Florida Gulf Shrimp, Pesto, Asparagus, Tomatoes

Orecchiette Pasta, Braised Short Ribs, Braising Jus

DESSERTS

Traditional Tiramisu

Cannoli

Limoncello Craquelin Cream Puff

155 per person



DINNER BUFFETS

Includes Iced Water, Coffee, Decaffeinated Coffee, a selection of Hot Teas, appropriate Dinner Breads and Sweet Butter. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

LUAU DINNER

Local Greens, Beefsteak Tomato, Maui Onion, Carrots, Cucumbers, Grilled Pineapple, Passion Fruit Vinaigrette (GF, LF, V)

Hawaiian Coleslaw Shredded Cabbage, Diced Pineapple and Mango, Sweet Soy and Honey Sauce (GF, LF, V)

Hawaiian Macaroni Salad, Macaroni Pasta, Hard Boiled Eggs, Peas, Vinegar Mayo Dressing

Ahi Tuna Poke, Fresh Ginger, Soy Sauce, Diced White Onion, Chopped Scallions, Chili Sauce, White Rice (LF)

All-day Roasted Suckling Kalua Pig, Fresh Pineapple Salsa, Carving* (GF, LF)

Huli Huli Chicken, Marinated in Soy Sauce, Pineapple Juice, Garlic, Ginger* (GF, LF)

Grilled Atlantic Salmon, Diced Tomato, Green Onion, Chiles (GF, LF)

Hawaiian Meatballs, Pineapple and BBQ Sauce Marinated Meatballs (LF)

Vegetable Fried Rice (GF, LF, V)

Baked Sweet Potatoes (GF, LF, V)

Wok Stir-fried Vegetables (GF, LF, V)

Hawaiian Sweet Roll

DESSERTS

Coconut Bread Pudding

Guava Swirl Cheesecake

Fresh Hawaiian Fruit Salad

165 per person





DINNER BUFFETS

Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and selection of Gourmet Hot Teas. Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

THE SURF & TURF

TURF

SALAD DISPLAY

Field Greens with Beefsteak Tomatoes, Maui Onions, Cucumbers, Cranberry, Sunflower Seeds, Balsamic and Avocado Ranch Dressing

Plantain Salad, Peppers, Capers, Cherry Wine, Vinegar (GF, LF, V)

Hearts of Palm, Roasted Cherry Tomatoes (GF, LF, V)

Selection of Cured Meats including Prosciutto and Soppressata, Chorizo, Salami, Mortadella

GAUCHO GRILL*

Grilled Chorizo

Churrasco Steak

The Porter House

The Tomahawk

Whole Chicken Red and Green Chimichurri Sauces

Assorted Artisan Salts, Flavored Oils

Twice Baked Potato (GF, LF, V)

Spanish Rice (GF, LF, V)

Fresh Roasted Seasonal Vegetables (GF, LF, V)

SURF

COLD DISPLAYED

Fresh Pacific Shucked Oysters, Hot Smoked

Salmon, Poached Maine Lobster Tail, Jumbo Shrimp, Jonah Crab Claw

Classic Cocktail Sauce, Ponzu Soy Aioli, Tarragon, Lemons, Capers, Remoulade, Mignonette, Drawn Butter

SEAFOOD BOIL STATION*

Clams, Mussels, Shrimp, Crawfish, Andouille Sausage, New Potatoes, Corn on the Cob, Fennel, Onions with Cajun Crab Broth (GF, LF)

DESSERT STATION

Chocolate Cake

Old Fashioned Apple Pie, Vanilla Gelato

Crème Brûlée Cheesecake

180 per person

Minimum of 5 Chef Attendants





CARVING STATIONS

Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

GRILLED CHURRASCO*

Chimichurri, Guacamole, Cotija Cheese,
Warm Flour Tortillas

38 per person

PRIME RIB OF BEEF*

Caramelized Onion Jam, Rosemary Red Wine Jus,
House-made Brioche Bun

39 per person

HONEY GLAZED BONE-IN PORK LOIN*

Pickled Onion, Chimichurri Sauce, Mini Cuban Roll

28 per person

CEDAR PLANK KING SALMON*

Roasted Salmon Fillet, Rosemary Mustard Glaze

30 per person

STEAMSHIP OF BEEF*

Beef Jus, Horseradish Cream Sauce, Brioche Rolls

34 per person

FLORIDA WHOLE BLACK GROUPER*

Cajun Seasoning, Crispy Tostones, Pineapple Key Lime Aioli

36 per person

PROVENÇAL HERB-MARINATED BEEF TENDERLOIN*

Bordeaux Wine Reduction

40 per person

ARGENTINIAN ROASTED ASADO*

Slow Roasted Short Ribs, Grilled Green Onion,
Mushroom, Sweet Peppers, Chimichurri Sauce, Salsa Picante

36 per person

BBQ BEEF BRISKET*

Hickory Smoked Brisket, Sliced Pickled Cucumber,
Chipotle BBQ Sauce, Jalapeño Corn Bread

29 per person

**Must be in addition to an existing Buffet.

***May be one of the three selections of the Build Your Own Buffet from the Reception Stations.

ROASTED TURKEY BREAST*

Turkey Breast, Cranberry Sauce, Sage Gravy, Corn Bread

34 per person



PLATED FOUR COURSE DINNERS

Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and Selection of Gourmet Hot Teas. Maximum serve time notated, extension of serve times may result in additional fees.
Gluten Free–GF, Lactose Free–LF, Vegetarian–V, Vegan–VE

AMUSE-BOUCHE (Choice of One, Pre-Set)

Fondant Potato, Gorgonzola Sliver, Local Honeycomb, Balsamic Pipette (GF, V)

Cucumber Mango Gazpacho, Edamame Hummus, Carrot & Celery Curls (GF, LF, V)

Seasonal Melon Prosciutto, Feta Cheese, Balsamic Reduction, Mint (GF)

Smoky Almond Endive, Whipped Cream Cheese, Local Datil Pepper Jelly, Smoked Almonds, Fresh Chive (GF, V)

FIRST COURSE (Choice of One)

Homestead Heirloom Tomato with Local Burrata: Fig Balsamic Pearls, Micro Basil, Sea Salt (GF, V)

Fancy Caesar Salad: Little Gem Lettuce, Olive Za'atar Crouton, Parmesan Cheese, Creamy Caesar Dressing (GF, V)

Emulsion of Split Pea and Mascarpone Cheese: Enoki Mushroom, Hydroponic Watercress, Tomato Confit, Roasted Fennel, Candied Walnuts (GF, V)

Citrus Burrata Salad: Baby Greens, Tomato, Caramelized Pistachio, Honey Drizzle, White Champagne Vinaigrette (GF, V)

Golden and Black Quinoa: Seared Queso Fresco, Baby Kale Salad, Dried Cranberries, Candied Pecans, Red Wine Vinaigrette (GF, V)

Red and Golden Beet Salad: Baby Arugula, Orange Segments, Humboldt Fog Goat Cheese, Pomegranate Dressing (GF, V)

Trio Baby Greens Salad: Roasted Marcona Almonds Glazed with Raspberries, Baby Heirloom Tomatoes, Pecorino Cheese, Creamy Strawberry Dressing (GF, V)

MAIN COURSE, SINGLE PROTEIN ENTRÉES

(Choice of One)

Chipotle-Rubbed Chicken Breast

Citrus Stone Ground Soft Polenta, Green Bean Trio, Rainbow Cauliflower, Campari Tomato, Chicken Jus (GF)

102 per person

Double Bone-in Pork Chop

Parsnip and Potato Purée, Braised Greens, Apple-Grape Agrodolce (GF)

132 per person

Fresh Herb-Marinaded Florida Snapper

Saffron Chorizo Risotto, Sautéed Catalan Spinach, Shaved Fennel Salad (GF)

106 per person

Lime-Harissa Salmon

Creamy Parmesan Orzo, Honey Glazed Carrot, Garlic Broccolini

106 per person

Slow-Braised Short Rib

Parsnip and Green Apple Mousseline, Trumpet Mushrooms, Asparagus, Heirloom Carrots, Braising Essence (GF)

114 per person

Filet Mignon Seared in Duck Fat

Scalloped Potatoes, Onion Confit, Green Beans, Oven-Roasted Tomato, Maitake Mushroom, Calvados Sauce (GF)

120 per person

Porcini Crusted Filet Mignon

Sweet Potato Cake, Oven-Dried Tomato, Asparagus, Baby Rainbow Carrots, Braised Turnips, Pinot Noir Sauce (GF)

120 per person

Seared Sea Bass

Peruvian Purple Mashed Potato, Swiss Chard, Saffron Sauce, Mango Chutney (GF)

124 per person



PLATED FOUR COURSE DINNERS CONTINUED

Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and Selection of Gourmet Hot Teas. Maximum serve time notated, extension of serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE

MAIN COURSE, DUAL PROTEIN ENTRÉES

(Choice of One)

New York Strip Steak and Seared Scallop

Roasted Garlic Mashed Potato, Grilled Asparagus,
Pinot Noir Reduction, Champagne Watercress Sauce (GF)

[Duet per person 136](#)

Braised Short Rib with Demi Glace and Yellowtail Snapper

Brussels Sprouts and Truffled Mashed Potatoes (GF)

[Duet per person 136](#)

Seared Coulotte (Picanha) and Black Grouper

Garlic Cilantro Rice, Jumbo Asparagus, Chimichurri (GF)

[Duet per person 140](#)

Skirt Steak Pinwheel and Seared Sea Bass

Provolone, Tomato Compote, & Spinach Rolled Skirt, Brown
Butter Mash, Heirloom Carrot, Jumbo Asparagus, Lemon
Beurre Blanc (GF)

[Duet per person 138](#)

Florida Surf and Turf

Grilled Filet Mignon, Florida Lobster Tail, Scalloped Potatoes,
Pearl Onion Confit, Green Beans, Champagne Sauce (GF)

[Duet per person 144](#)

DESSERT COURSE

(Choice of One)

Jivara Chocolate Fudge Cake: Caramelia Ganache,
Candied Hazelnuts, Bahibe Mousse Quenelle

Coconut Mango Cake: Mango Mousse, Toasted Coconut,
Coconut Frangipani, Mango Chutney

Exotic Manjari Chocolate Banana Crèmeux Tart:
Banana Cream, Manjari Mousse, Chocolate Crunch

Peaches and Cream Torte: Caramelized Peach,
Vanilla Sponge, Peach Crèmeux, Vanilla Sauce

Citrus Cream Tart: Cracked Meringue, Fresh Citrus
Segments, Lemon Curd, Marshmallow Knots

***Highest entrée price prevails on all Plated Dinner menus.
Vegetarian options in addition to single or duet entrées.*





ALTERNATE VEGETARIAN & VEGAN OPTIONS

Pricing based on price of main entrée selected on the previous page. Maximum serve time notated, extension of serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE, Dairy Free–DF

FIRST COURSE (Choice of One)

Red and Golden Beet Salad, Baby Arugula, Orange Segments, Pomegranate Dressing (VE)

Trio Baby Greens Salad, Roasted Marcona Almonds Glazed with Raspberries, Baby Heirloom Tomatoes, Pecorino Cheese, Creamy Strawberry Dressing (V)

Heirloom Tomato Carpaccio, Olive Tapenade, Watercress and Micro Greens, Balsamic Pearls (VE)

Palmito Salad, Green Peas, Farro, Watermelon Radish, Grape Tomatoes, Caramelized Cocktail Onions, Maple Vinaigrette (VE)

ENTRÉE (Choice of One)

Trio of Bean Cakes, Sweet Plantains, Tostones, Roasted Mini Peppers, Tomatillo Salsa (VE)

Roasted Eggplant, emulsion of Charred Cauliflower, Trumpet Mushrooms, Asparagus (VE)

Ricotta Ravioli, Pomodoro Sauce, Heirloom Tomatoes, Grana Padano Cheese (V)

Wild Mushroom Risotto, Porcini Butter, Asiago Cheese, Plantain Quinoa Cake, Sweet Potato, Grilled Corn Salsa (V)

Beluga Lentils and Portobello Mushroom, Heirloom Carrot Mousseline, Baby Market Vegetables (V)

ALTERNATE GLUTEN-FREE AND VEGAN OPTIONS

Chocolate and Raspberry Torte (GF, VE)

Vegan Key Lime Pie (DF, V, VE)

Chef Selection of Fresh Seasonal Fruit (DF, GF, V, VE)

***Highest entrée price prevails on all plated dinner menus.
Vegetarian options in addition to single or duet entrées.*



VIBE

Visionary Innovative Banquet Event

LUAU PACKAGE

AT HAMMOCK BEACH





LUAU PACKAGE

Minimum of 25 guests, 90-minute serve time. Maximum serve time notated, extension of Buffet/Station serve times may result in additional fees. Gluten Free–GF, Lactose Free– LF, Vegetarian–V, Vegan–VE *Chef Attendant required, one per 50 guests, \$175 per Chef Attendant.

LUAU DINNER

Local Greens, Beefsteak Tomato, Maui Onion, Carrots, Cucumbers, Grilled Pineapple, Passion Fruit Vinaigrette (GF, LF, V)

Hawaiian Coleslaw: Shredded Cabbage, Diced Pineapple and Mango, Sweet Soy and Honey Sauce (GF, LF, V)

Hawaiian Macaroni Salad: Macaroni Pasta, Hard Boiled Eggs, Cubed Cooked Potato, Peas, Vinegar Mayo Dressing

Ahi Tuna Poke, Fresh Ginger, Soy Sauce, Diced White Onion, Chopped Scallions, Chili Sauce, White Rice (LF)

All-day Roasted Suckling Kalua Pig, Fresh Pineapple Salsa, Carving* (GF, LF)

Grilled Huli Huli Chicken, Marinated in Soy Sauce, Pineapple Juice, Garlic, Ginger* (GF, LF)

Grilled Lomi Lomi Salmon, Salt Cured Salmon, Diced Tomato, Green Onion, Chilis (GF, LF)

Hawaiian Meatballs, Pineapple and BBQ Sauce Marinated Meatballs (LF)

Vegetable Fried Rice (GF, LF, V)

Baked Sweet Potatoes (GF, LF, V)

Wok Stir Fried Vegetables (GF, LF, V)

Hawaiian Sweet Roll

DESSERTS

Coconut Bread Pudding

Guava Swirl Cheesecake

Fresh Hawaiian Fruit Salad





LUAU PACKAGE

DECOR & ENTERTAINMENT

Package Includes:

DECOR

Floor-length tropical print linens for up to thirteen (13) dining tables seating eight to ten guests

Thirteen (13) white or gold lanterns with LED pillar candles and two faux pineapples flanking each lantern

Six (6) brightly colored spandex linens for cocktail tables

Six (6) pineapples for high-top table centerpieces

String lighting for the outdoor location

Two (2) Tikibars with luau accents

Two (2) gods with foliage to accent the entrance or stage

ENTERTAINMENT

Hibiscus Live Luau Show – Includes a 45-minute live music set followed by a 45–60 minute show featuring two female dancers, two musicians, and one male performer. Total performance time: two hours.

Additional hour of music after the show

Onsite Coordinator to manage group

Labor/Delivery

ENTERTAINMENT PACKAGE DETAILS

All shows are a musical journey of the South Pacific of Hawaii, Tahiti, New Zealand, and Samoa

Shows are audience-interactive and culminate with the thrilling Samoan Fire Knife Dance

Lighting and sound are always included

Dressing Area provided for entertainers near stage

Entertainers to arrive two hours ahead of event for setup

Shows can be broken up into smaller/shorter shows

Track music will always play during breaks

345 per person

Pricing based on minimum of 125 people.

All pricing is subject to 26% service fee and 7% sales tax.

All package inclusions are based on availability.

Pictures are not exact representations of decor.

Upgraded decor is available upon request for additional cost.

Additional Vibe Menus/options available. Inquire with your Catering or Conference Services Manager for custom themed events.





BARS

Priced per person. Minimum Beverage service time of 60-minutes. One bartender per 50 guests required, \$150 per bartender.

RESORT BRANDS HOURLY BARS

New Amsterdam Vodka & Gin, Four Roses, Seagram's 7, Myers Rum, Jose Cuervo Gold Tequila, Grant's Scotch

One Hour 32
Two Hours 44
Three Hours 56
Four Hour 68
Each Additional Hour 12
Signature Cocktail 10

DELUXE BRANDS HOURLY BARS

Choice of Grey Goose, Tito's, Choice of Jack Daniel's, Maker's Mark, Choice of Captain Morgan, Bacardi, Choice of Beefeater, Tanqueray, Choice of Crown Royal, Smooth Ambler, Choice of 1800 Tequila, Patrón Silver, Choice of Dewar's, Johnnie Walker Red

One Hour 37
Two Hours 49
Three Hours 61
Four Hours 73
Each Additional Hour 12
Signature Cocktail 10

PREMIUM BRANDS

Choice of Ketel One, Chopin, Belvedere Vodka, Choice of Diplomatico or Mount Gay Rum, Choice of Hendricks or Bombay Sapphire Gin, Choice of Tine Cup or Whistle Pig Piggyback Rye Whiskey, Chivas Regal, Johnnie Walker Black Scotch, Choice of El Mayor Reposado or Don Julio Reposado Tequila, Choice of Knob Creek, Basil Hayden or Penelope Bourbon, Premium Brand Wine

One Hour 41
Two Hours 53
Three Hour: 65
Four Hours 77
Each Additional Hour 12
Signature Cocktail 10

BEER & WINE HOURLY BAR

Choice of Three Domestic, Three Import Beers, Three Red Wines, Three White Wines

One Hour 24
Two Hours 32
Three Hours 40
Four Hours 48
Each Additional Hour 8

Upgrade to Deluxe + 1 Craft/Local Beer
\$2 additional per person

Upgrade to Premium + 2 Craft/Locals Beers
\$4 additional per person



BAR

Specialty Bars not for individual sale, must be added to an existing Hourly Bar package. \$150 per 50 guests. Cashier required for all individual pay bars. Minimum spend required for all Individual Pay Bars. All bars have a MINIMUM serve time of one hour. Bartender required for all bars.

HOSTED ON CONSUMPTION BAR

All prices listed per beverage

Resort Brand Cocktail **13**

Deluxe Brand Cocktail **15**

Premium Cocktail **17**

Resort Wine **12**

Deluxe Wine **14**

Premium Wine **16**

Domestic Beer **6.50**

Import/Craft Beer **7.75**

Soft Drinks **6**

Bottled Water **6**

Premium Sparkling/Still Water **8**

DIRTY MARTINI BAR

Vodka, Gin, Rum, and an assortment of Liqueurs, Fruits, and Purées to create your perfect Martini. Rim your glass with a variety of Colored and Flavored Sugars, select your flavor and garnish. Shaken, stirred, dirty, or neat.

13 per person

BUILD YOUR OWN MOJITO

Fresh Blueberries, Strawberries, Mango, Pineapple, Watermelon, Fresh Florida Fruit of the Season, Lime, and Fresh Mint, muddled and shaken with Flor de Caña Rum and finished with a splash of Sparkling Water.

15 per person

MARGARITA MADNESS

Patrón Silver, Añejo, Citrónge, Exotico, or El Mayor, Accented with Fresh Squeezed Lime, Lemon, Orange, and Agave for sweetness, shaken and served with the dressed rim of your choice.

16 per person

MOCKTAIL STATION

(Select up to Three) Per Gallon**

Watermelon Agua Fresca: Blended Watermelon, Sugar and Fresh Lime Juice with a Mint Garnish

Glow Water: Cucumber Mint, Peach Ginger or Strawberry Lime – Your choice, served with Ice Cold Sparkling Water

Not-a-Garita (Non-Alcoholic Margarita): Fresh Lime and Orange Juice, Agave Syrup, Chilled Lime Seltzer, Salted or Sugar Rim

Cranberry-Lime Mocktail: Fresh/Frozen Cranberries, Limeade, Fresh Lime Juice, Sugar and served over ice.

130 per gallon



TERMS & CONDITIONS

TERMS AND CONDITIONS

GUARANTEES, MINIMUMS, ROOM ASSIGNMENTS AND CAPACITIES

Final guarantees are due by 11am three business days (72 hours) in advance of the scheduled event. This number is considered a guarantee not subject to reduction. The resort will charge the guarantee or the number served, whichever is greater. Each private meeting room or event space has a food and beverage minimum which will be outlined on the event contract. The Resort reserves the right to reassign a private room designation to a location suitable for the anticipated attendance should the guarantee number increase or decrease.

BANQUET EVENT ORDERS

Menus and detailed Banquet Event Orders must be established and signed by the client fourteen (14) days in advance of the event start date. These should include room designations and specific set-ups, expected minimum attendance figures, menu items, pricing, accurate account numbers, service times etc. Food menus not received in the chef's office within fourteen (14) days of the event start time may be assigned a "chef's choice" menu.

LENGTH OF SERVICE AND OVERTIME

There are established service times for each meal period: Breakfast is a two-hour event with a service time of 60 minutes; Lunch is a three-hour event with a service time of 90 minutes; Receptions are three-hour events with a 60 minutes service time; Dinner is a four-hour event with a 90-minute service time. (Exceeding maximum event time limits will result in overtime charges of \$50 per captain, \$50 per bartender, \$30 per server, per hour. Additional fees apply if buffet meals are extended beyond published serve times, per service employee).

SERVICE AND EQUIPMENT FEES

Bartenders staffed at 1 per 50 guests, \$150 each. Chef Attendants are \$175 per attendant. Cashier required for any bar with individual pay option to include credit cards at \$100 per cashier, maximum 4-hour service. In the absence of predetermined audio-visual equipment, should you wish for the Resort to supply any meeting or audio/visual accessories normally provided by our Audio Visual vendor, the resort will charge the prevailing published rates for said equipment.

ROOM SETS AND ALTERATIONS

"Last minute" changes to completed room sets described on the Banquet Event Orders require unscheduled labor to strike and reset said room resulting in overtime costs. Based on the nature of the change a strike and reset fee of \$500 will be charged for unscheduled room set changes.

MOVEMENT OF EQUIPMENT

We will make every reasonable attempt to arrange, move or transport any and all equipment related to the service of banquet events. We will not however, be responsible for the movement of excessively large pieces of furniture, musical instruments or other supplies or equipment deemed too fragile and/or too heavy not to be moved professionally. The banquet manager reserves the right to determine which materials are either inappropriate or unsafe for the banquet staff to transport.

MEETINGS, BREAKS AND "BREAKOUT" ROOMS

Breakout rooms in connection with a general session are charged at \$100 per room set. The Resort has a complete menu of refreshment options to assist you with your meetings. Our minimum coffee brew is one gallon which is equivalent to 12- ten-ounce cups of coffee.

SIGNS AND BANNERS

Signs must be professionally printed and the resort has the discretion to approve or not approve any and all signage. Signs, posters, paper or banners that are hung shall not penetrate wood cornices or moldings; posters or papers shall not be hung in a way to tear fabrics or wall coverings. Damage to walls or wall coverings as a result of banners or other materials placed on said walls or cornices will be the responsibility of the group. Our staff can assist in hanging banners for \$50 per item.

LICENSES, LIABILITIES AND RESTRICTIONS

As a licensed provider of food and beverage it is not permissible for guests to bring outside food or beverages onto the property.

SHIPPING AND RECEIVING

A limit of ten (10) boxes weighing no more than 50 pounds each can be shipped to the resort and stored up to seven (7) days prior to the scheduled conference date at no charge. Offloading or unloading of pallets and, or crates will incur additional associated labor fees not less than \$75 per unit. At the termination of a conference or an event, the resort can pack, label and send left-behind materials or boxes at the cost of \$20 per box plus the required postage. Larger crates or pallets will be charged appropriately, but not less than \$75 per unit.

INITIAL HERE: _____

TERMS AND CONDITIONS

INCLEMENT WEATHER

Weather calls for Breakfast and Lunch must be made by 6pm the evening before the event. Weather calls for Dinner shall be made no later than five hours before the start of any dinner event. Should there be a report of 30% or higher chance of precipitation; or temperatures below 60 degrees; or winds in excess of 20 mph, all outdoor events will be moved to the alternate indoor location. Whenever possible the client will be involved in this decision. Upon the client’s insistence that an event remains outdoors instead of recommendation to move indoors and the event is subsequently forced to move indoors a minimum strike and reset fee of \$500 will be incurred. Note that once food is set in place and should said food become compromised by rain or the elements, reserve product will not be available as it would not be possible to create new menu items at that time for the effective continuance of the event.

PRICING

Menu items and prices shown are subject to change without notice.

SPECIFIC MENUS

For plated meals, we offer one (1) selection for corporate events, two (2) selections for catering events. Vegetarian options are not considered one of those selections, but an industry standard option. With plated meals, the higher of the two prices will be the established meal price. Should the client wish to have additional selections, additional charges will apply.

SPECIAL MEALS

Notification of meals that require special attention for those guests that may have dietary restrictions, i.e., food allergies; kosher etc. will be forwarded 72 hours in advance of the meal date.

BUFFET MEALS

For breakfast, lunch, breaks, and dinner buffet meals, minimum guest counts are required. Failure to meet the minimum guest count may result in additional fees.

FOOD & BEVERAGE TAXES AND SERVICE CHARGE

Currently banquet food and beverage service charge is 26% (plus tax where applicable) and will apply to all set food and beverage functions, and will be posted to the master account. 7% Sales Tax will apply to all food and beverage (Banquet Food and Beverage Service Charge and Sales Tax are subject to change.)

ADDITIONAL FOOD & BEVERAGE POLICIES

Unless otherwise agreed by the parties in advance and in writing, all food and beverage served on the premises of Hotel must be supplied and prepared by Hotel. In addition, no remaining food or beverage shall be removed from the premises of the Hotel. At the conclusion of any Function, such food and beverage shall become the property of Hotel.

CASH BARS

Hammock Beach is a cashless resort. Cash bars are not permissible. Individual Pay Bars can be charge to the guest room folio or to a credit card; 3% surcharge applies to all credit card charges.

RESTAURANT RESERVATIONS

Parties of eight to 20 guests in our restaurant outlets require advance reservations. Parties larger than 20 will be placed in banquet space with preselected banquet menus. Prearranged restaurant reservations for groups must be confirmed with a signed guarantee prior to arrival. For groups that do not show up as scheduled or do not call to cancel at least 24 hours in advance of their reservation, the group will be subject to a no-show fee of \$25 per guest plus service charge and tax, billed to the master account.

FOOD & BEVERAGE TAXES AND SERVICE CHARGE

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Hammock Beach™

GOLF RESORT & SPA

OCEANFRONT ESCAPE JUST MINUTES SOUTH OF ST. AUGUSTINE

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