



*Centrally Located in the Heart of Brevard*

**EXIT 201 – I-95**

**301 Tucker Lane - Cocoa, FL 32926**

**[www.SpaceCoastConventionCenter.com](http://www.SpaceCoastConventionCenter.com)**

## BREAKS A LA CARTE

### BEVERAGES

(Priced per Gallon unless noted otherwise)

Fresh Brewed Regular and Decaffeinated Coffee	\$32.00
Herbal Tea Selections	\$30.00
Fresh Florida Orange Juice	\$26.00
Grapefruit, Apple, Cranberry or Tomato Juices	\$12.00/pitcher
Tropical Fruit Punch	\$25.00
Ice Cold Tea or Lemonade	\$28.00
Assorted Gatorade /Powerade Drinks oz	\$4.50 each
Assorted Soft Drinks	\$2.75 each
Bottled Waters, Still or Sparkling	\$3.00 each

### FROM THE BAKERY

(Priced per Dozen unless noted otherwise)

Assorted Breakfast Pastries	\$30.00
Freshly Baked Assorted Cookies	\$27.00
Double Fudge Walnut Brownies	\$27.00

### EXTRAS

(Priced Each unless noted otherwise)

Granola Bars	\$ 2.50
Yogurt Parfaits	\$ 4.00
Whole Fruit, hand-held	\$ 2.00
Assorted Candy Bars	\$ 3.00
Assorted Bags of Gourmet Chips, Pretzels & Popcorn	\$ 2.50
Novelty Ice Cream Bars	\$ 4.50
Deluxe Mixed Nuts	\$10.00/lb
Soft Salted Pretzels with Grain Mustard	\$30.00/dozen

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## THEMED BREAKS

(For a Minimum of 20 Persons, Based On One Hour of Service)  
(Priced per Person)

### BEVERAGE BREAK

Assorted Sodas & Flavored Bottled Waters

**\$4.00**

### CHIPS, DIPS & SALSA

Potato Chips with Onion Dip,  
Tri-Color Tortilla Chips with  
Salsas & Pretzels

**\$5.00**

### FIT FOR YOU BREAK

Fresh Sliced Seasonal Fruit  
Pre-Made Yogurt Smoothies  
Granola Bars & Trail Mix  
Sparkling Mineral Water

**\$9.00**

### THE BALLPARK

Individual bags of Popcorn, Peanuts &  
Cracker Jacks, Warm Soft Pretzels  
With Mustard, Assorted Candy Bars,  
& Miniature Corn Dogs  
Assorted Sodas

**\$10.00**

### DEATH BY CHOCOLATE

Assorted Chocolate Chip Cookies,  
Fudge Brownies, Chocolate Trilogy, and  
Chocolate Dipped Pretzels and Strawberries  
With Chocolate Milk & Yoo-hoos

**\$10.00**

### ALL DAY BEVERAGE BREAK

Available throughout your Program - Fresh Brewed Coffee,  
Iced Tea, Assorted Sodas & Flavored Bottled Waters

**\$8.50**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

# BREAKFAST BUFFET



## BREAKFAST BUFFETS

(For a Minimum of 35 Persons)

All Breakfast Buffets are replenished for One Hour of Service and include Fresh Florida Orange Juice and Freshly Brewed Coffee, Regular and Decaffeinated

### THE CONTINENTALS

#### THE BASIC

Fresh Brewed Coffee, Assorted Hot Teas & Orange Juice  
Assorted Muffins, Danish & Petit Croissants, Butter & Preserves

**\$13.00, per person**

#### THE DELUXE

(Includes all items from the Basic)

Plus...Sliced Seasonal Fruit & Berries and Toasted Bagels with Cream Cheese

**\$15.00, per person**

#### THE SUNRISE BUFFET

Fresh Seasonal Fruit Display with Berries & Yogurt Dip  
Scrambled Eggs, with Cheddar and Salsa on the side  
French Toast with Syrup - Country Style Breakfast Potatoes  
Crisp Bacon Strips and Pork Sausage Links  
Assorted Sweet Breakfast Pastries & Spreads

**\$ 16.00, per person**

#### THE HEALTHY WAY BUFFET

Scrambled Egg Whites – Whole Wheat English Muffins – Steel Cut Oatmeal  
Quinoa & Hash Browned Potatoes – Turkey Sausage  
Yogurt Smoothies (Pre-Made) – Florida Orange & Tomato Juices

**\$18.00, per person**

#### \*BREAKFAST STATIONS

(With Chef's Attendant)

##### \*OMELETS TO ORDER

Including Egg beaters, Ham, Bacon, Cheeses,  
Tomatoes, Onions, Peppers, Mushrooms and Spinach

**\$5.00, per person**

##### \*CARVED HAM

Country Ham, sliced to order and served with  
Country Style Biscuits

**\$5.00, per person**

**\*A \$75 Chef's Fee Applies**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## PLATED BREAKFAST

(For a Minimum of 20 Persons)

### THE RISE & SHINE

Fruit Cup, Scrambled Eggs, Bacon Strips, Breakfast Potatoes & Butter Croissants with Butter & Preserves

**\$13.00 per person**

### SOUTHERN SLAM

Scrambled Eggs, Breakfast Ham, Breakfast Potatoes, Southern Style Biscuits & Country Sausage Gravy

**\$15.00 per person**

## BREAKFAST ENHANCEMENTS

### ADDITIONAL CHOICES

**AS AN ADD-ON TO YOUR CONTINENTAL, HOT BUFFET OR PLATED BREAKFAST**

(Charged per person unless noted otherwise)

Cereal with Milk & Honey,	\$3.00	Belgian Waffles with Berries & Whipped cream,	\$5.00
Seasonal Fruit Display,	\$5.00	Assorted Breakfast Breads,	
French Toast with Syrup,	\$3.50	Muffins or Pastries,	\$2.75
Individual Fruit Yogurts,	\$3.00 each	Bagels and Cream Cheese,	\$3.50
Yogurt Parfaits w/ Granola,	\$4.00 each	Assorted Cookies,	\$27/dozen
Southern Biscuits and Gravy,	\$3.50	Double Fudge Brownies,	\$27/dozen
Eggs Benedict,	\$5.00		

### BREAKFAST SANDWICHES

(Charged Per Dozen – One Dozen Minimum)

\*Ham, Egg & Cheese Croissant

\*Southern Sausage Biscuit

\*Country Ham Biscuit

\*Bacon, Egg & Cheese Bagel

\*Egg White and Tomato Scramble filled English Muffin

**\$48.00, per dozen**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## PLATED LUNCHEONS

(For a Minimum of 20 Persons)

All Plated Luncheons include Warm Rolls & Butter, Fresh Brewed Coffees (regular & decaffeinated)  
Hot Gourmet Teas, Iced Tea, Water and Chef's Dessert Selection

## CHILLED ENTREES

### TURKEY CLUB CROISSANT, **\$17.00**

Sliced Turkey, Bacon, Lettuce  
& Tomato atop a buttery fresh  
Croissant accompanied by a  
Dill Pickle Spear & Kettle Chips

### MEDITERRANEAN WRAP, **\$15.00**

with Grilled Mushrooms, Spinach,  
Roasted Red Peppers, & Feta served  
In a Wrap and accompanied by  
Herb Oven Fries

### CHICKEN CAESAR SALAD, **\$16.00**

Strips of Grilled Chicken served atop  
Romaine Lettuce, Shaved Parmesan  
& Seasoned Croutons tossed in a  
Creamy Caesar Dressing

### CASHEW CHICKEN SALAD, **\$16.00**

Grilled Diced Chicken Breast with Celery, Cashews, &  
Dried Cranberries, in a light dressing and served atop  
Mixed Greens & Crisp Vegetables

## HOT LUNCHEON ENTREES

(Your Choice of Garden or Classic Caesar Starter Course included)

### CHICKEN MARSALA, **\$20.00**

with Caramelized Onions, Sliced Mushrooms &  
Marsala Wine Sauce

### LONDON BROIL, **\$21.00**

Herb Crusted, Red Wine Marinated & thin sliced to  
Medium/Medium rare

### CHICKEN PARMESAN, **\$19.00**

Italian Breaded & Baked  
with Marinara Sauce & Mozzarella Cheese

### ROAST PORK, **\$17.00**

Herb encrusted, served with natural  
Juices and Apple Chutney

### SALMON, **\$19.00**

Fresh Filet, baked & topped with a Creamed Dill  
Sauce

### TORTELLINI PRIMAVERA, **\$17.00**

Cheese filled Pasta tossed with Spring Vegetables in  
a Cream Tomato Sauce

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## THEMED LUNCH BUFFETS

(For a minimum of 35 Persons – with One Hour of Replenishment)

Includes Fresh Brewed Coffee, Tea & Water Service

*Sodas additional \$3.00 per person*

### THE DELI, \$18.00

Herbed Macaroni Salad, Spring Mix Salad, Deli Roast Beef, Turkey Breast, Ham, & Salami, Sliced Cheeses- Provolone, Cheddar, & Monterrey Jack, Lettuce, Tomato, Onion, Dill Pickles, Condiments, Kettle Chips & Fresh Baked Chocolate Chip Cookies

### TASTE OF ITALY, \$20.00

Minestrone Soup, Caesar & Caprese Salads, Vegetable Lasagna, Chicken Cacciatore, Penne Alfredo, Sauteed Italian Style Squash, Garlic Bread, Tiramisu, & Almond Cookies

### ALL AMERICAN GRILL, \$18.00

Red Jacket Potato Salad, Campfire Beans, Fruit Salad, Hamburgers, All Beef Hot Dogs, Condiments, Rolls & Buns, Lettuce Tomato, Onion & Dill Pickles, and Fudge & Blondie Brownie Bites

### THE SANDWICH BOARD, \$20.00

Italian Hoagies, Philly Cheese Steaks, & Corned Beef on Rye with Steak Fries, Onion Rings, Cole Slaw, Pickles, Kettle Chips, Cheesecake & Miniature Sweets

### HOMESTYLE FAVORITES, \$20.00

House Salad, Fruit Salad, Sliced Roast Beef with Mushroom Sauce, Southern Fried Chicken, Garlic Mashed Potatoes, Homemade Macaroni & Cheese, Southern Style Green Beans, Rolls & Butter, & Chef's Assorted Desserts

### CALYPSO, \$26.00

Fruit Salad, Cole Slaw, Conch Fritters, Jerk Sliced Pork, Key West Chicken with Mango Salsa, Yellow Rice, Squash Casserole, Rolls & Butter, Key Lime & Coconut Pies

### TEX-MEX, \$20.00

Corn & Black Bean Salad, Spanish Rice, Cheese Enchiladas, Ground Beef Tacos, Chicken & Vegetable Fajitas with Tortillas, Guacamole, Salsas, Sour Cream & Pico de Gallo, Condiments, & Cinnamon Churros

### SOUTHERN BBQ, \$20.00

Southern Style Potato Salad, Herbed Macaroni Salad, Three Bean Salad, BBQ Chicken, Pulled Pork, Sweet Rolls, Texas Toast, Pecan Tarts, and Banana Pudding

### CREATE YOUR BUFFET, \$21.00

Garden Salad Bar

Select Two Entrees (Chicken Marsala or Piccata, Roast Pork, Flank Steak, Vegetable Lasagna or Pasta Primavera)

Select Two Sides (Mashed Potatoes, Rice Pilaf, Green Beans Almandine, Vegetable Medley)  
Chef's Assorted Desserts

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

# PLATED DINNER



## PLATED DINNER

Customized Three Course Menu to include  
a Starter Course, Main Course Entrée and Third Course Dessert  
*(Additional Appetizer and Soup Courses are Available)*

### STARTER COURSES

*(Included with Entrée)*

#### HOUSE SALAD

Mixed Field Greens with Grape Tomato,  
Cucumber, Julienne Carrots

#### CLASSIC CAESAR SALAD

Romaine tossed with Caesar Dressing,  
Shaved Parmesan & Seasoned Croutons

*(As a Salad Upgrade)*

#### SPINACH SALAD

Baby Spinach with Sliced Pears, Candied  
Pecans & Gorgonzola Crumbles

#### CAPRESE SALAD

Sliced Roma Tomatoes & Buffalo Mozzarella  
Cheese with Fresh Basil & Balsamic Drizzle

#### THE WEDGE SALAD

Crisp Iceberg Wedge topped with Chopped  
Bacon, Tomatoes & Bleu Cheese Crumbles

*\$3.00 each, per person, additional to Entrée*

### SOUP SELECTIONS

Crab Bisque

Cream of Broccoli Soup

Sundried Tomato & Gouda Bisque

Corn Chowder

*\$5.00 each, per person, additional to Entree*

### APPETIZERS

#### JUMBO LUMP CRAB CAKE

With Brandy Dijon Sauce

#### SMOKED SALMON

Served with Pumpernickel Squares,  
Chopped Egg, Capers & Cream Cheese

#### MUSHROOM RAVIOLI

Blend of Exotic & Cultivated Mushrooms  
Wrapped in Flaky Pastry with Cream Sauce

#### CLASSIC SHRIMP COCKTAIL

With Zesty Cocktail Sauce

*\$9.00 each, per person, additional to Entree*

### DESSERT SELECTIONS

*(Included with Entrée)*

Key Lime Pie

Dutch Apple Pie

Salted Caramel Cheesecake

Double Chocolate Ganache Cake

Red Velvet Cake

N.Y. Style Cheesecake with Berries

Carrot Cake with Cream Cheese Frosting

*(As a Dessert Upgrade)*

Apple Galette

Chocolate Lava Cake

Tiramisu

Black Tie Mousse Cake

*\$4.00 each, per person, additional to Entree*

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items



# PLATED DINNER ENTREES



(For a Minimum of 20 Persons)

## **PRIME RIB au jus, \$34.00**

Herb Encrusted & Slow Roasted  
Served with Horseradish Sauce

## **CHICKEN APPLE BRIE, \$30.00**

Apple & Brie filled Breast of Chicken with Bread  
Crumb Topping & Apple Cider Glaze

## **KEY WEST CATCH, \$28.00**

Fresh Filet of Fish, Grilled or Blackened  
topped with a Mango Salsa

## **TUSCAN CHICKEN, \$28.00**

Breast of Chicken with Rosemary, Garlic,  
Basil & Tomatoes, & Provolone Cheese, sautéed in a  
Creamy Pomodoro Sauce

## **CHICKEN MARSALA, \$27.00**

Sliced Mushrooms & Sweet Marsala Wine  
With Caramelized Onions

## **BAKED SALMON, \$28.00**

Fresh Filet topped with a Creamed Dill  
Or Lemon Herb Butter Sauce

## **ROAST PORK LOIN, \$25.00**

Jerk Seasoned & Fruit marinated, served with a  
Guava Rum Sauce or Stuffed with an Apple Dressing  
and Sherry Glaze

## **CLASSIC CHICKEN PICCATA, \$27.00**

Flour Dusted Chicken Medallions, sautéed with  
Lemon, Caper, White Wine & Butter

## **BAKED GROUPEL, \$34.00**

Macadamia Nut Encrusted fresh Filet baked  
And topped with Lemon Butter Sauce  
*Add (3) Coconut Shrimp, \$6.00 additional*

## **FILET MIGNON, \$42.00**

Hand Cut 8 oz. Filets with Butter &  
Bearnaise Sauce or Demi-Glace

## **BEEF SHORT RIBS, \$27.00**

Slow Roasted and Fall Off The Bone  
Tender, served with a Cabernet Demi-Glace

## **CHICKEN FLORENTINE, \$30.00**

Roulade of Chicken Herb Roasted and filled  
with Spinach, Cheese & Tomatoes, then topped with  
an Asiago Cream Sauce

## **FRUITS OF THE SEA, \$34.00**

Crab Stuffed Gulf Shrimp & Broiled Sea  
Scallops with Lemon Beurre Blanc

## **TORTELLINI, \$26.00**

Tri-Color Pasta with Grilled Asparagus,  
Zucchini, Tomatoes & Artichokes  
Tossed in an Olive Oil & Herb Sauce

## **CHILEAN SEA BASS POMODORO, *Market Price***

Fresh Filet Pan-Seared in a White Wine &  
Tomato Herb Sauce

*Split Menus require Host provide individual Meal  
Tickets for their Attendees*

*Gluten and Vegan Options are Available as an  
advance meal order*

## **DUET PLATES - PETIT FILET (5 oz.)**

paired with

**BAKED SALMON, \$35.00**

**CRAB STUFFED SHRIMP, \$40.00**

**CHICKEN FLORENTINE, \$32.00**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## THEMED DINNER BUFFETS

(For a Minimum of 50 Guests and One Hour of Replenishment)

### ISLAND BREEZE, \$36.00

Fruit Salad with Toasted Coconut  
Caribbean Slaw  
Grilled Jerk Chicken  
Rum Soaked Pork Loin  
Fresh Catch with Mango Salsa  
Red Beans & Yellow Rice  
Sautéed Zucchini & Squash  
Coconut Pie & Pineapple Cake

### TASTE OF THE SOUTH, \$30.00

She Crab Soup  
Mixed Greens  
Shrimp & Grits  
Blackened Chicken  
Steamed Okra & Tomatoes  
Sweet Potato Souffle  
Sliced Watermelon  
Bourbon Pecan Pie

### UNDER THE TUSCAN SUN, \$28.00

Italian Wedding Soup  
Traditional Caesar Salad  
Caprese Salad  
Tuscan Chicken with Alfredo Sauce  
Stuffed Shells with Marinara Sauce  
Italian Sausage & Peppers  
Italian Zucchini  
Garlic Bread & Bread Sticks  
Tiramisu & Canolis

### AMERICAN GRILL, \$36.00

Caesar Salad  
Baked Potato Bar  
Grilled Asparagus  
Corn on the Cob  
N.Y. Strip Steaks  
Salmon Filets  
Miniature Cheesecakes

### LATIN NIGHTS, \$32.00

Corn & Black Bean Salad  
Tossed Salad with Avocado  
Chicken with Cilantro Cream Sauce  
Grilled Flat Iron Steak with  
Espresso Demi & Chimichuri Sauce  
Black Beans & Rice  
Sweet Plantains  
Tres Leche Cake & Key Lime Pie

### DOWN HOME BARBECUE, \$28.00

Red Jacket Potato Salad  
Creamy Cole Slaw  
Campfire Beans  
BBQ Chicken Quarters  
Pulled or Sliced Pork  
St. Louis Ribs, additional \$3.00  
Texas Toast & Rolls  
Fudge Brownies & Peach Cobbler  
With Vanilla Ice Cream

### THE OLD FLORIDEAN, \$28.00

Tossed Salad with Hearts of Palm  
Roasted Corn on the Cob  
Roasted Red Potatoes & Onions  
Pan Flashed Turnip Greens  
Baked Chicken with Home Style Gravy  
Fried Catfish with Tartar Sauce  
Key Lime & Pecan Pies

### HOMESTYLE TRADITIONS, \$28.00

Garden Salad Bar, Assorted Rolls & Butter  
Choice of Two Entrees: Hunter's Chicken, Fried  
Chicken, Stuffed Pork Chops, Sliced Roast Beef, or  
Country Fried Steak  
Choice of Two Sides: Macaroni & Cheese,  
Mashed Potatoes & Gravy, Green Bean Casserole, or  
Field Peas & Carrots  
Banana Cream & Cherry Pies

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

# HORS D'OEUVRES RECEPTIONS



## CHILLED

(Priced per 100 Piece Display)

Assorted Finger Sandwiches,	\$250	Antipasto Skewers,	\$275
Deviled Eggs,	\$200	Fruit Kebab with Vanilla Yogurt Dip,	\$250
Curry Chicken filled Puff Pastry,	\$225	Gulf Shrimp Cocktail,	Market Price
Prosciutto wrapped Melon,	\$250	Tomato Bruschetta with Sliced Baguette,	\$250
Salmon Mousse filled Cucumber Cup,	\$275	Tuna Tartar on Wonton Crisps,	\$300

## HOT

(priced per 100 piece Chafing Dish)

Assorted Petit Quiche,	\$225	Spanakopita,	\$225
Swedish or Marinara Style Meatballs,	\$225	Raspberry & Brie en Croute,	\$275
Crispy Spring Rolls with Ponzu Sauce,	\$225	Petit Beef Wellington,	\$350
Coconut Shrimp with Orange Sauce,	\$300	Bacon-Wrapped Scallops,	\$350
Miniature Potato Pancakes,	\$275	Duck Spring Rolls,	\$350
Teriyaki Beef Brochettes,	\$275	Chicken Wings, Buffalo or Teriyaki,	\$250
Chicken Satay, Jerk or Thai Peanut Style,	\$275	Baby Lamb Chops with Mint Sauce,	Market
Crab Stuffed Mushroom Caps,	\$300	Florentine Style Mushroom Caps,	\$275
Sesame Chicken with Teriyaki Glaze,	\$275	Conch Fritters with Spicy Remoulade,	\$300
Miniature Crab Cakes with Chutney,	\$350	Franks en Croute with Grain Mustard,	\$225

## DISPLAYS

(Priced Per Person - and One hour of Replenishment)

### INTERNATIONAL & DOMESTIC CHEESES, \$6.00

A variety of cheese including Smoked Cheddar, Swiss, Boursin, Gouda & Provolone with fresh Fruit, Gourmet Assorted Crackers & Flatbreads

### VEGETABLE CRUDITES, \$3.00

A Market of fresh Raw Vegetables with Herbed Ranch & Sundried Tomato Dips

### SEASONAL FRUIT, \$5.00

An array of Sliced Cantaloupe, Honeydew & Pineapple with seedless Grapes & Berries & Strawberry Yogurt Dip Center

### ANTIPASTO, \$7.00

Cured Meats, Marinated Olives, Artichokes, Roasted Red Peppers, Provolone & Mozzarella Cheese with Classic Hummus, Bread Sticks, Pita Points & Flatbreads

### DRY SNACKS, \$3.00

Spinach Artichoke, Onion, & Salsa Dips with Potato & Tortilla Chips and Pretzels

### SWEETS SAMPLING, \$8.00

Fudge Brownie Bites, Macaroons, Assorted Dessert Shots and Berry Martinis with Sauce Anglais

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## \*CARVINGS

(For a Minimum of 50 persons)

Accompanied by Appropriate Breads, Rolls and Spreads

### ROASTED TURKEY BREAST

with Pan Gravy, Herbed Mayonnaise & Cranberry Relish

*Serves 35-40, \$185*

### TOP ROUND OF BEEF

With Horseradish Sauce & Assorted Mustards

*Serves 75, \$250*

### VIRGINIA BAKED HAM

with House Mayonnaise, Dijon Mustard, & Pineapple Rum Sauce

*Serves 35-40, \$225*

### HERB ENCRUSTED PORK LOIN

with Coffee Demi-Glace, Herbed Mayonnaise & Dijon Mustard

*Serves 35-40, \$225*

### ROAST LEG of LAMB

With Mint Jelly

*Serves up to 25, \$250*

### WHOLE TENDERLOIN OF BEEF

Roasted & served with Bearnaise Sauce

*Serves 20, \$275*

### STEAMSHIP ROUND OF BEEF

Au Jus, Horseradish & Mustards

*Serves 300, \$600*

### PRIME RIB, Herb Encrusted au jus

Horseradish Sauce & Mustard

*Serves 40, \$300*

*Please Consult your Catering Team for final quantity order*

## \*SPECIALTY ACTION STATIONS

(Priced per Person - as an Add-On to your Meal)

### MASHED POTATO, \$7.00

Yukon Gold & Maple Sweet Potatoes

With toppings of Cheddar, Bacon, Chives, Sour Cream, Candied Pecans & Brown Sugar

### PASTA, \$7.00

Tortellini, Fasulli, & Penne Pastas with Roma Tomato, Vodka & Alfredo Sauces, served with Breadsticks. With Italian Sausage & Grilled Chicken, **\$5.00 additional**

### STIR-FRY, \$12.00

Asian Stir Fry Selected Chicken, Shrimp & Pork with Far East Vegetables, Ginger Teriyaki Sauce, Soba Noodles & Fried Rice

### RAW BAR, Market Price

Fresh Seasonal Oysters, Poached Mussels, Smoked Fish Dip, Cocktail Crab Claws & Gulf Shrimp Cocktail with all customary Accoutrements

**\* A \$75 Chef Attendant Fee Applies, per Selection**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

## A SWEET CONCLUSION

Priced per Person, For a Minimum of 35 Guests

### CHOCOLATE FOUNTAIN

Decadent flowing of Milk Chocolate with Fresh Fruit, Marshmallows, Vanilla Wafers & Pretzel Rods

**\$10.00**

### VIENNESE

Assorted Holiday Tartlets, Cookies, French Macaroons & Miniature Cheesecakes with Bananas Foster and Vanilla Ice Cream

**\$8.50**

## \*ACTION STATIONS

### BANANAS FOSTER

Sliced Ripe Bananas Sauteed with Sweet Cream Butter, Brown Sugar, Whipping Cream & Spiced Rum. Served with Vanilla Ice Cream and Pound Cake

**\$9.00**

### STRAWBERRIES ROMANOFF

Sliced Strawberries sautéed with Sweet Cream Butter, Brown Sugar, Whipping Cream & Vodka, served with Vanilla Ice Cream & Classic Shortcake

**\$9.00**

### CHERRIES JUBILEE

Flambeed Dark Sweet Cherries served with Vanilla Ice Cream and Pound Cake

**\$8.00**

## MINI DESSERT FLAVOR SHOTS

(Minimum Order of 50 pieces for each item)

**\$300/100 pieces**

Key Lime Pie  
Carrot Cake  
Red Velvet Cake

Chocolate Mousse  
Tiramisu  
Berry Mousse

**\*A \$75 Attendant Fee Applies per Selection**

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items

# BEVERAGE MENU



## HOSTED BAR HOURLY PACKAGES

### PREMIUM BRANDS

One Hour	\$22
Two Hours	\$32
Three Hours	\$40
Each Additional Hour	\$10

### CALL BRANDS

One Hour	\$17
Two Hours	\$24
Three Hours	\$30
Each Additional Hour	\$8

### BEER, WINE & SODA

One Hour	\$12
Two Hours	\$19
Three Hours	\$26
Each Additional Hour	\$7

### BAR UPGRADES

(Priced per Hour-Per Person)  
(As an Add-On to Hourly Packages)

Cordials, additional,	\$5.00
Upgraded Wines – Separate Listing Available	

### COCKTAIL PUNCHES

(Per Gallon)

Margaritas	\$85
Tropical Fruit Punch	\$35
Champagne Punch	\$55
Sangria	\$65
Mimosas	\$55

## HOST BAR

Prices are per Drink  
(Charged on Consumption Basis)

Call Brands	\$6.00
Premium Brands	\$7.00
House Red & White Wine	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
Specialty Scotch/Bourbons Cordials	\$\$\$ Vary \$8.00
Assorted Sodas	\$3.00
Bottled Water	\$3.50

## CASH BAR

Prices are per Drink  
And are Inclusive of Sales Tax

Call Brands	\$6.00
Premium Brands	\$7.00
House Red & White Wine	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
Specialty Scotch/Bourbons Cordials	\$ Vary \$8.00
Assorted Sodas	\$3.00
Bottled Water	\$3.50

## SPECIALTY STATIONS AVAILABLE

Martinis, Margaritas & Signature Cocktails  
Customized for Your Event

We Recommend One Bar per 100 guests  
A \$125 Bartender Fee applies (per bar) up to 4 hour period

A taxable 22% Service Charge and 7% State Sales Tax will be Added to All Items