



LUMINARY

HOTEL & CO.

BREAKFAST SELECTIONS



BREAKFAST BUFFETS

All breakfast buffets include freshly roasted regular and decaf coffee, assorted hot teas, apple juice and orange juice for up to 1.5 hours.

CONTINENTAL

Sliced Seasonal Fruits // Freshly Baked Breads and Muffins // Butter // Cream Cheese, and Local Preserves
\$26.00 per person

FIT CONTINENTAL

Sliced Seasonal Fruits // Greek Yogurt Assortment and House-Made Granola // Steel Cut Oatmeal with Assorted Dried Fruits and Nuts // Bran Muffins and Whole Grain Bread with Butter and Almond Butter
\$29.00 per person

MORNING DELIGHT

Sliced Seasonal Fruits and Berries // Assorted Cereals and Muesli Skim Milk, 2% Milk, Whole Milk, Almond Milk // Breakfast Pastries with Butter and Local Preserves // Farm Fresh Scrambled Eggs // Chicken Sausage // Home Style Breakfast Potatoes
\$34.00 per person

CALOOSAHATCHEE SOUND

Sliced Seasonal Fruits and Berries // Artisan Bakery Basket with Honey, Butter, and Local Preserves // Assorted Yogurt Parfaits with Granola Toppings // Farm Fresh Scrambled Eggs // Loaded Hash Brown Casserole // Brioche French Toast with Fruit Compote and Maple Syrup // Applewood Smoked Bacon and Chicken Sausage
\$39.00 per person

BREAKFAST ENHANCEMENTS

All breakfast buffets include freshly roasted regular and decaf coffee, assorted hot teas, apple juice and orange juice for up to 1.5 hours.

*REQUIRES CHEF ATTENDANT FEE OF \$175.00+ PER CHEF, FOR UP TO 1.5 HOURS (1 CHEF PER 75 GUESTS REQUIRED)

EGG STATION*

Omelets and Eggs, Prepared to Order, Chef's Assorted Seasonal Vegetables, Meats, and Cheeses
\$14.00 per person

NY STYLE LOX BOARD

Heirloom Tomato, Shaved Onion, Capers, Hard Boiled Eggs, Herb Cream Cheese, Plain Bagels, Smoked Salmon
\$15.00 per person

BREAKFAST BURRITO STATION*

Warm Tortillas, Scrambled Eggs, Chopped Bacon and Sausage, Black Beans, Sautéed Onions and Peppers, Cilantro, Cheddar Cheese, Queso Fresco, Sour Cream, Pico de Gallo, Tomatillo Salsa, Assorted Hot Sauces
\$14.00 per person

AVOCADO TOAST STATION

Artisan Breads, Fresh Avocado, Chia Seeds, Feta Cheese, Pico de Gallo, Fresh Herbs, Heirloom Tomatoes, Artisan Hot Sauces, Cream Cheese, Smoked Salmon, Prosciutto
\$18.00 per person

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
FOR BUFFETS, AN ADDITIONAL \$5.00++ CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.

BREAKFAST SANDWICH ADDITIONS

All breakfast sandwich additions have a minimum order of one (1) dozen.

BREAKFAST BURRITO

Scrambled Eggs, Black Beans, Queso Fresco, Cheddar Cheese, and House Avocado Salsa
\$72.00 per dozen

CALOOSA BREAKFAST SANDWICH

Scrambled Egg, Cheddar Cheese, Crispy Bacon
\$72.00 per dozen

CHEF'S CROISSANT SANDWICH

Scrambled Egg Whites, Smoked Cheddar Cheese, Crispy Pancetta, Arugula
\$72.00 per dozen

PLATED BREAKFASTS

All plated breakfasts include freshly roasted regular and decaf coffee, assorted hot teas, apple juice, orange juice, and a basket of freshly baked breakfast pastries.

CLASSIC

Scrambled Eggs with Cheddar Cheese and Chives, Applewood Smoked Bacon, Herb Roasted Potatoes
\$29.00 per person

FIRESTONE

Egg Frittata with Broccolini, Caramelized Onions, and Roasted Tomatoes
Chicken Sausage Patty,
Herb Roasted Red Bliss Potatoes
\$34.00 per person

ENRICH

Golden Cinnamon Brioche French Toast, Warm Maple Syrup, Grilled Pork Sausage
\$32.00 per person

QUICHE

Spinach, Bacon, Gruyere Cheese, Shallots, and Herbs, Lyonnaise Potatoes, Heirloom Tomato Salad, Chicken Sausage Patty
\$39.00 per person



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A LA CARTE REFRESHMENTS AND SNACKS

FRESHLY BAKED CROISSANTS

\$48.00 per dozen

ASSORTED BAGELS WITH CREAM CHEESE

\$44.00 per dozen

ASSORTED FRESHLY BAKED PASTRIES

\$44.00 per dozen

STEEL CUT OATMEAL

with Brown Sugar, Dried Fruits

\$7.00 per person

INDIVIDUAL GREEK YOGURTS

\$4.00 each

WHOLE FRESH FRUIT

\$4.00 each

**INDIVIDUAL GRANOLA AND/OR
BREAKFAST BARS**

\$4.00 each

ASSORTED JUMBO COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter

\$39.00 per dozen

**ASSORTED FUDGE BROWNIES
AND BLONDIES**

\$39.00 per dozen

PASTRY BARS

Choice of: Lemon Bar, Pecan Squares, Coconut
Chocolate Chip, Peanut Butter Bar

\$39.00 per dozen

**ASSORTED INDIVIDUALLY
PACKAGED DRY SNACKS**

Pretzels, Kettle Cooked Potato Chips,
Terra Chips, Popcorn

\$4.00 each

ASSORTED CANDY BARS

Snickers, Peanut M&M's, Hershey's Bar,
Milky Way, Three Musketeers

\$4.00 each

FRESH SLICED FRUIT

\$12.00 per person

**ASSORTED INDIVIDUAL ICE CREAM
AND FRUIT BARS**

\$64.00 per dozen

**FRESHLY BREWED REGULAR
OR DECAF COFFEE**

\$89.00 per gallon

ASSORTED HOT TEAS

\$89.00 per gallon

ORANGE, CRANBERRY, OR APPLE JUICE

\$79.00 per gallon

ICED TEA OR LEMONADE

\$69.00 per gallon

ASSORTED SOFT DRINKS

\$4.00 each

BOTTLED WATER

\$4.00 each

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

MORNING AND AFTERNOON BREAKS

All prices are for 30 minutes of service and include freshly brewed regular coffee, decaf coffee, and hot teas.

CREATE-YOUR-OWN ACAI BOWL

Greek Yogurt, Almonds, Flaxseed, Granola, Seasonal Berries, Local Honey, Coconut
\$19.00 per person

ENERGIZE

Juices: Mean Green, Berry Banana Blast, Chef's Freshly Squeezed Orange Carrot Ginger, Chia Bars
\$19.00 per person

DEAN STREET COFFEE BREAK

Hot and Iced Coffee (Choice of One of Our Signature Blends, Roasted Daily), Caramel and Vanilla Syrup, Whole Fruit, Biscotti's, and Croissants
\$19.00 per person

BLAZE-YOUR-OWN TRAIL MIX

M&M's, Cheerios, Roasted Peanuts, Cashews, Almonds, Assorted Dried Fruits, and Mini Pretzels
\$21.00 per person

MEZZE

Hummus, Babaganoush, Labneh, Olives, Feta, Assorted Raw and Roasted Vegetables, Pita, Flatbread
\$23.00 per person

CHEESE AND CHARCUTERIE

Chef's Choice of Three (3) Cheeses and Two (2) Meats, Olives, Almonds, Grapes, and Artisan Breads
\$23.00 per person

COCOA

Double Chocolate Chunk Cookies, Brownies, Blondies, Chocolate Covered Strawberries, Espresso Beans, Cocoa Almonds, Assorted Candy Bars, Chocolate Milk
\$23.00 per person

ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Assorted Sodas, Bottled Waters, and Powerade
\$34.00 per person



FOR BUFFETS, AN ADDITIONAL \$5.00++ CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.
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MEETING PLANNER PACKAGES

HALF DAY MEETING PLANNER PACKAGE

Continuous Beverage Service:

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Assorted Soda, Bottled Waters, and Powerade

1.5 Hours of Breakfast Buffet, to Include:

Sliced Seasonal Fruit and Berries // Steel Cut Oatmeal, Brown Sugar, Assorted Dried Fruits and Nuts, Skim and Whole Milk // Fresh Scrambled Eggs with Chives // Applewood Smoked Bacon and Sausage // Home Style Breakfast Potatoes // Orange and Cranberry Juice

Grab-n-Go Boxed Lunch: Choice of Two Selections

\$69.00 per person

FULL DAY MEETING PLANNER PACKAGE

Continuous Beverage Service:

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Assorted Soda, Bottled Waters, and Powerade

1.5 Hours of Breakfast Buffet, to Include:

Sliced Seasonal Fruit and Berries // Individual Greek Yogurts // Steel Cut Oatmeal, Brown Sugar, Assorted Dried Fruits and Nuts // Assorted Cereals with Skim and Whole Milk // Hard Boiled Eggs // Assorted Pastries, Croissants, and Bagels // Cream Cheese, Butter, and Jam // Orange and Cranberry Juice

1.5 Hours of Lunch Buffet, to Include:

Heirloom Tomatoes, Grapefruit, Avocado, Cilantro Salad // Farm Salad with Field Greens, Seasonal Radish, Carrot, Red Onion, Parmesan, Red Wine Vinaigrette // Herb Grilled Chicken Breast with Citrus Butter Sauce // Almond Crusted Mahi-Mahi with Lobster Cream Sauce // Rosemary Roasted Red Potatoes // Roasted Seasonal Vegetables // Key Lime Pie, Whipped Cream

Morning or Afternoon Break:

Choice of One Package

\$99.00 per person

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LUNCH SELECTIONS



LUNCH BUFFETS

All lunch buffet prices are for 1.5 hours of service and include freshly brewed regular coffee, decaf coffee, iced tea, and hot teas.

MEXICO CITY

House-Made Chips, Salsa, Guacamole // Seafood Ceviche, Leche de Tigre, Chili, and Cilantro // Borracho Beans, Cilantro Rice // Jicama and Corn Salad with Oaxaca Cheese // Chicken Mole Quesadillas // Grilled Mahi Soft Tacos with Salsa Verde, Cheddar and Pepper Jack Cheese, Shredded Lettuce // Tres Leches Cake and Assorted Cookies
\$44.00 per person

TASTE OF ITALY

Classic Caesar Salad with Romaine, Parmesan, Croutons // Caprese Salad with Grape Tomato, with Mozzarella, Basil, Aged Balsamic // Chicken Saltimbocca with Prosciutto and Sage // Sicilian Style Grilled Salmon // Seasonal House-Made Fresh Pasta with Broccolini and Pistachio Pesto // Sautéed Zucchini, Yellow Squash, Cherry Tomatoes with Olive Oil and Oregano // Tiramisu and Limoncello Mascarpone Cake
\$45.00 per person

BACKYARD BARBEQUE

Southern Chopped Salad with Roasted Corn, Beans, and Cherry Tomatoes // Backyard Potato Salad // Pulled Pork with Soft Rolls // Hickory Roasted Beef Brisket // Smoked Chicken // Assorted Barbeque Sauces // Baked Macaroni and Cheese // Corn Bread Muffins with Whipped Butter // Seedless Watermelon // Apple Pie with Whipped Cream // Pecan Pie
\$49.00 per person

POWER SALAD LUNCH

Grilled Chicken, Chilled Shrimp, Marinated Steak, Tofu // Four-Blend Power Greens, Romaine, Spinach, Arugula // Goat Cheese, Shaved Parmesan, Cheddar, Feta // Baby Tomatoes, Cucumbers, Artichokes, Peppers, Olives, Shredded Carrots // Nuts and Dried Fruit, Quinoa, Farro // House Vinaigrette, Lemon Vinaigrette, Balsamic Vinegar, Olive Oil, Ranch, Caesar // Whole Grain Rolls
\$43.00 per person

FRENCH PICNIC

Pâté, Charcuterie, Cheese, Pickles, Olives, and Mustard // Potato and Tarragon Salad // French Salad with Butter Lettuce, Heirloom Tomatoes, Radish, and Dijon Mustard Vinaigrette // Grilled Shrimp Brochettes Provençale // Preserved Lemon and Thyme Whole Roasted Chicken // Assorted Macaroons
\$45.00 per person

ELLA'S DELICATESSEN BUFFET

Farmers Market Salad with Freshly Chopped Vegetables and Assorted Dressings // Red Bliss Potato Salad // Roasted Mediterranean Vegetable Salad // Build Your Own Sandwiches, to Include: Chicken Salad with Chopped Celery and Grapes Oven Roasted Turkey Breast, Sugar Cured Ham, Roast Beef, Sliced Swiss and Cheddar Cheese // Traditional Condiments and Toppings // Assorted Breads and Wraps // House Made Chips // Assorted Jumbo Cookies and Brownies
\$43.00 per person

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BOXED LUNCHES

SANDWICH OR SALAD (CHOICE OF ONE):

Sugar Cured Ham with Swiss Cheese, Tomatoes, Green Leaf Lettuce, Sourdough Bread

Slow Roasted Turkey with Applewood Smoked Bacon, Brie Cheese, Croissant

Garlic Herb Roasted Beef with Lettuce, Crispy Shallots, Horseradish Mayo, Demi Baguette

Slow Roasted Mediterranean Vegetable Wrap with Vegan Pesto and Arugula

Hot Italian with Salami, Capicola Ham, Mortadella, Hot Pickled Peppers, Romaine, Ciabatta

BLT with Applewood Smoked Bacon, Heirloom Tomatoes, Sweet Gem Lettuce, Potato Bun

Farm Salad with Greens, Radish, Carrots, Red Onion, Herbs, Parmesan, Red Wine Vinaigrette

Classic Caesar with Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

FRUIT (CHOICE OF ONE):

Banana // Orange // Apple

SNACK (CHOICE OF ONE):

Kettle Chips // Pretzels // Trail Mix

DESSERT (CHOICE OF ONE):

Chocolate Chip Cookie // Oatmeal Raisin Cookie // Granola Bar

BEVERAGE (CHOICE OF ONE):

Soda // Bottled Water

\$34.00 per person



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PLATED LUNCHES

All plated lunches include a basket of bread with butter for the table, freshly brewed regular coffee, decaf coffee, iced tea, and hot teas.

PLATED HOT LUNCH SELECTIONS

Salad (Choice of One):

Iceberg Wedge Salad with Heirloom Tomatoes, Applewood Smoked Bacon, Bleu Cheese

Farm Salad with Greens, Radish, Carrot, Red Onion, Herbs, Parmesan, Red Wine Vinaigrette

Classic Caesar with Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Entrée (Choice of One):

House Made Pasta with Pistachio Pesto, Broccolini, Parmigiano Reggiano
\$39.00 per person

Chicken Breast Scaloppini with Chick Pea and Mint Salad, Parmesan Cheese, Preserved Lemon Emulsion
\$43.00 per person

Honey Thyme Chicken Breast with Mashed Potatoes, Haricot Vert, Cherry Tomatoes, Natural Jus
\$43.00 per person

Miso Glazed Alaskan Cod with Creamy Coriander Jasmine Rice, Baby Bok Choy
\$49.00 per person

Grilled Jerk Chicken Breast with Plantain Salsa, Wild Rice Blend, Market Vegetables
\$41.00 per person

Char-Grilled Atlantic Salmon with Aleppo Pepper, Orzo, Chopped Olives, Feta Cheese, Roasted Tomato Vinaigrette
\$47.00 per person

Braised Short Ribs with Creamy Polenta, Roasted Carrot Spears, Red Wine Shallot Reduction
\$51.00 per person

Dessert (Choice of One):

Decadent Chocolate Cake with Sea Salt Caramel

Key Lime Tart with Fresh Whipped Cream

New York Style Cheesecake with Raspberry Sauce

PLATED COLD LUNCH SELECTIONS

Entrée (Choice of One):

Chop Salad: Field Greens with Shaved Beef Tenderloin, Bacon, Smoked Cheddar, Hard Boiled Eggs, Cherry Tomatoes, Green Beans, Corn
Citrus Vinaigrette or Ranch Dressing
\$43.00 per person

Tomato and Mozzarella Salad: Field Greens with Local Heirloom Red and Yellow Tomatoes, Fresh Mozzarella and Ricotta, Za'atar Grilled Chicken
Balsamic Vinaigrette
\$43.00 per person

Add On's (If Desired):

Shrimp \$4.00 per salad

Salmon \$5.00 per salad

Dessert (Choice of One):

Decadent Chocolate Cake with Sea Salt Caramel

Key Lime Tart with Fresh Whipped Cream

New York Style Cheesecake with Raspberry Sauce



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CARVING STATIONS

BAKED SALT-CRUSTED KING SALMON (SERVES 20)*

Pickles, Dill Yogurt Sauce, Sliced Baguette
\$350.00 each

SLOW ROASTED HERB MARINATED TURKEY (SERVES 30)*

Sausage and Sage Stuffing, Cranberry Orange Sauce, Brioche Rolls
\$375.00 each

WHOLE ROASTED PIG (SERVES 40)*

Cuban Bread, Mojo Jus, Black Beans and Rice
\$400.00 each

WHOLE ROASTED GROUPE (SERVES 20)*

Wrapped in Banana Leaf with Citrus and Lemongrass
Island Style Coconut Rice, Mango Curry Emulsion
\$550.00 each

ROASTED SLOW SMOKED BEEF BRISKET (SERVES 30)*

Sweet Vinegar Slaw, Baked Macaroni and Cheese, Sliced White Bread
\$350.00 each

SLOW ROASTED PRIME RIB OF BEEF (SERVES 40)*

Twice Smashed Red Potatoes, Horseradish Sauce, Au Jus, Rolls
\$500.00 each

PEPPERCORN CRUSTED BEEF TENDERLOIN (SERVES 12)*

Bearnaise Sauce, Rolls, Truffle Demi Glace
\$540.00 each

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
*A \$175.00+ CHEF ATTENDANT FEE IS REQUIRED FOR ALL CARVING STATIONS. (1 CHEF PER 75 GUESTS REQUIRED)

ACTION STATIONS

All prices are for 1 hour of service.

PAELLA STATION*

Saffron Rice, Chicken Thighs, Clams, Mussels, Shrimp, Roasted Peppers, Charred Onions, Green Peas, Carrots, Chorizo
\$32.00 per person

SAY CHEESE ACTION STATION*

Gourmet Grilled Cheese, Made to Order with Bacon, Avocado, Sliced Tomatoes // Lobster Macaroni and Cheese, Truffle Macaroni // Cheesy Flatbread with Roasted Tomatoes, Charred Pepper, Scallions, Caramelized Onion Jam, and 3 Cheeses
\$21.00 per person

SHRIMP AND GRITS STATION*

Sauteed Key West Pink Shrimp, Southern-Style Gravy, Caramelized Onions, Diced Peppers, Tomatoes, Green Onions, Chopped Ham, Cheddar Cheese
\$24.00 per person

PASTA STATION*

Cheese Tortellini, Penne Pasta // Grilled Chicken, Bacon, Roasted Vegetables // Creamy Alfredo, Marinara, Pesto Sauce // Parmesan, Mozzarella
Garlic Breadsticks
\$25.00 per person
Add Shrimp or Lobster for \$6.00 per person

RISOTTO ACTION STATION*

Gulf Rock Shrimp Risotto with Sweet Peas, Cherry Tomatoes, and Leeks // Wild Mushroom Risotto with Asparagus, Pecorino Cheese, Butternut Squash, and Smoked Bacon // Baby Kale Risotto with Goat Cheese // Artisan Bread
\$25.00 per person
Add Lobster for \$6.00 per person

SLIDER STATION* (Choice of Two):

Wagyu Beef Sliders: Cheddar Cheese, Caramelized Red Onion, Brioche Bun // Pulled Pork BBQ Slider: Pineapple Citrus Coleslaw, Hawaiian Roll // Bahn Mi Slider: Pork, Cilantro, Pickled Veggies, Spicy Mayo, Mini Baguette // Smoked Chicken BBQ Slider: Carolina BBQ Sauce, Coleslaw, Hawaiian Roll // Veggie Burger Slider: Dill Pickle, Cheddar Cheese, Brioche Bun
\$25.00 per person

RAMEN STATION*

Pork and Vegetable Broths, Ramen Noodles // Pork Belly, Cilantro, Egg, Enoki Mushrooms, Tofu, Scallions // Chicken Thighs, Sriracha, Radish
\$26.00 per person

TACO STATION*

Al Pastor Chicken, Pork Carnitas, Blackened Mahi with Escabeche Relish // Cilantro Lime Cabbage Slaw, Mango Pico, Tomatillo Salsa, Queso Fundido // Soft Flour and Corn Tortillas // Homemade Tortilla Chips, Fire Roasted Salsa, Artisan Hot Sauces
\$24.00 per person

FOR BUFFETS, AN ADDITIONAL \$5.00++ CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.
*A \$175.00+ CHEF ATTENDANT FEE IS REQUIRED FOR ALL CARVING STATIONS. (1 CHEF PER 75 GUESTS REQUIRED)

RECEPTION DISPLAYS

ANTIPASTO DISPLAY

Roasted and Marinated Vegetables, Imported Olives, Fresh Mozzarella, Heirloom Tomatoes, Creamy Goat Cheese, Smoked Bleu Cheese, Fontina, Prosciutto, Artisan Dry Salami, Spicy Capicola, Toasted Baguette, Rustic Breads
\$23.00 per person

MEDITERRANEAN TASTING DISPLAY

Hummus, Tomato Cucumber and Feta Salad, Baba Ghanoush, Citrus-Marinaded Olives, Tabbouleh, Cous Cous Salad, Pita Chips, Naan Bread, Mint Pesto, Tzatziki
\$23.00 per person

CHEESE AND VEGETABLE DISPLAY

Domestic Artisan Cheeses, Dried Fruits and Nuts, Crackers, French Bread, Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Seasonal Vegetables, Assorted Dips
\$27.00 per person

SUSHI AND SASHIMI DISPLAY*

(6 Pieces per Person)
Assorted Sushi, Sashimi, Nigiri Rolls, Soy Sauce, Wasabi, Pickled Ginger
\$33.00 per person

SEAFOOD DISPLAY

(5 Pieces per Person)
Chilled Gulf Shrimp Cocktail, King Crab Legs, Ceviche, Seasonal Raw Oysters on the Half Shell, Spicy Cocktail Sauce, Mignonette, Horseradish, Lemons
\$32.00 per person
Add Stone Crab on at Market Price (Available October 15 – May 15)

DESSERT RECEPTION DISPLAYS

A NIGHT IN PARIS DISPLAY

Mini French Macarons, Mini Chocolate Mousse Eclairs, Mini Seasonal Fruit Tarts, Mini Espresso Pot de Cremes, Mini Lemon Bars, Dean Street Regular and Decaf Coffee, Hot Tea Service
\$25.00 per person

LUMINARY DESSERT DISPLAY

Assorted Macarons, Blondies, Brownies, Chocolate Truffles, Petite Fours, Dean Street Regular and Decaf Coffee, Hot Tea Service
\$25.00 per person

GELATO STATION*

Choice of Three Flavors:
Seasonal, Tahitian Vanilla Bean, Espresso, Chocolate, Pistachio, Strawberry

Available Toppings:

Waffle Cups, Caramel, Chocolate Sauce, Strawberry Sauce, Chocolate Shaving, Crushed Peanuts, Candy Bits, Whipped Cream, Brandied Cherries

Dean Street Regular and Decaf Coffee, Hot Tea Service
\$26.00 per person

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COLD HORS D'OEUVRES

JUMBO SHRIMP COCKTAIL

with Kaffir Lime Cocktail Sauce
\$7.00 per piece

PROSCIUTTO CROSTINI

with Fig and Onion Jam
\$8.00 per piece

BEEF CARPACCIO PASSADILERE

\$8.00 per piece

SMOKED SALMON PROFITEROLE

\$8.00 per piece

MINI LOBSTER BLT

with Caviar Aioli, Buttery Brioche
\$8.00 per piece

FOIE GRAS TORCHON

with Seasonal Jam
\$8.00 per piece

BRUSCHETTA

with Feta, Heirloom Tomatoes, Micro Basil
\$7.00 per piece

MOZZARELLA WITH CHERRY TOMATOES SKEWER

Aged Balsamic, Pesto Drizzle
\$7.00 per piece

JERK GULF ROCK SHRIMP

on a Sweet Plantain, Avocado Relish
\$8.00 per piece

SNAPPER CEVICHE

with Cilantro and Chili
\$8.00 per piece

AHI POKE

with Avocado, Maui Onion, Sesame Cone
\$8.00 per piece

SURF AND TURF SKEWER

with Tarragon Aioli
Market Price

HOT HORS D'OEUVRES

FRIED GREEN TOMATO & PORK BELLY SLIDER

\$7.00 per piece

WILD MUSHROOM ARANCINI

with Truffle Oil
\$7.00 per piece

FALAFEL RED PEPPER LABNEH

\$7.00 per piece

CRAB RANGOON

with Sweet Chili and Lime
\$7.00 per piece

BEEF MEATBALLS

with Marinara and Parmesan
\$7.00 per piece

BAO BUN

with Roasted Pork and Star Anise Hoisin
\$7.00 per piece

CHICKEN ROPA VIEJA EMPANADA

with Tomato Salsa
\$7.00 per piece

MINIATURE BRIE EN CROUTE

with Truffle Honey and Cardamom Almonds
\$8.00 per piece

MACARONI AND CHEESE CROQUETTES

\$7.00 per piece

MINIATURE BEEF WELLINGTON

with Tarragon Sauce
\$8.00 per piece

MINIATURE CRAB CAKE

with Remoulade and Chives
\$8.00 per piece

VEGETABLE AND GINGER SPRING ROLL

with Orange Sweet and Sour Sauce
\$7.00 per piece

CUBAN SPRING ROLL

with Yellow Mustard Aioli
\$8.00 per piece

THAI PEANUT CHICKEN SATAY

\$7.00 per piece

CRISPY CHICKEN AND WAFFLES

with Local Honey and Hot Sauce Butter
\$8.00 per piece

ALL HORS D'OEUVRES MUST BE PURCHASED IN 25 PIECE INCREMENTS. ALL PRICES ARE PER PIECE.
ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

DINNER SELECTIONS



PLATED DINNERS

All plated dinners include a basket of bread and butter for the table, freshly brewed regular coffee, decaf coffee, iced tea, and hot teas.

APPETIZER ADD ON'S (IF DESIRED):

Coriander Spiced Lamb Chops

with Sweet Potato Ginger Puree and Grilled Citrus Salad
\$15.00 per person

Shrimp 'n' Grits

with Smoke-Braised Pork Belly and Cheddar Grits
\$15.00 per person

Porcini Mushroom Cannelloni

with Ricotta Cheese, Wilted Spinach, Saffron-Onion Crema
\$13.00 per person

Braised Beef Vol Au Vent

with Parsnip Potato Puree, Peas, Onions, Madeira Jus
\$19.00 per person

SALAD (CHOICE OF ONE):

Heirloom Tomato Mozzarella with Romaine Lettuce, Croutons, Olive Oil, Balsamic Reduction

Greek Garden with Greens, Charred Green Onion, Tomatoes, Feta, Oregano, Garlic Dressing

Bibb Salad with Bleu Cheese, Pickled Red Onions, Candied Walnuts, Poppy Seed Ranch

Classic Caesar with Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Roasted Beet with Goat Cheese Puree, Pistachios, Radish, Micro Mache, Orange Vinaigrette

ENTRÉE (CHOICE OF ONE):

Grilled Breast of Chicken

with Warm Herb Cherry Tomato Salad, Charred Scallions, Local Aged Cheddar Grits
\$65.00 per person

Roasted Chicken Breast

with Chive Potato Puree, Wild Mushrooms, Haricot Vert, Truffle Chicken Jus
\$69.00 per person

Miso-Glazed Grouper

with Jasmine Rice, Coriander, Citrus, Baby Bok Choy, Sizzling Shoyu Vinaigrette
\$89.00 per person

Pan-Seared Salmon

with Toasted Pearl Pasta, Baby Spinach, Cured Tomato, Lemon and Champagne Butter
\$79.00 per person

Chef's Freshly Made Pasta

with Maine Lobster Tomato Shellfish Broth, Citrus Herb Gremolata
\$85.00 per person

Red Wine Braised Short Ribs

with Whipped Celery Root and Potatoes, Baby Carrots, Peas, Braising Jus
\$97.00 per person

Grilled Filet Mignon

with Smashed Marble Potatoes, Smoked Cheddar, Asparagus, Demi Glace
\$99.00 per person

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.

PLATED DINNERS CONT.

All plated dinners include a basket of bread and butter for the table, freshly brewed regular coffee, decaf coffee, iced tea, and hot teas.

ENTRÉE CONTINUED (CHOICE OF ONE):

Pan-Seared Filet of Beef and Shrimp

with Polenta, Wild Mushrooms,
Fine Herb Salad, Bearnaise Sauce
\$119.00 per person

ENTREE ADD ON'S (IF DESIRED):

Seared Grouper with Citrus Butter Sauce

\$25.00 per person

Grilled Herb Marinated Chicken with Sundried Tomato Butter

\$19.00 per person

Jumbo Prawns (3) with Citrus Beurre Blanc

\$23.00 per person

Roasted Lobster Tail with Champagne Cream Sauce

\$30.00 per person

DESSERT (CHOICE OF ONE):

Flourless Chocolate Cake

with Mocha Whipped Cream

Limoncello Mascarpone

with Raspberry Ricotta

Key Lime Torte

with Kiwi Drizzle and Sliced Key Limes

Triple Chocolate Torte

with White Chocolate Mousse

Pistachio Cheesecake

with Whipped Cream and Orange Compote



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DINNER BUFFETS

All dinner buffet prices are for 2 hours of service and include freshly brewed regular coffee, decaf coffee, iced tea, and hot teas.

ITALIAN

Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction // Hearts of Baby Romaine Salad with Toasted Ciabatta, Fried Capers, Garlic Parmesan Dressing // Antipasto Display with Salami, Prosciutto, Capicola, Grilled Artichokes, Roasted Peppers, Marinated Cipollini Onions, and Grilled Asparagus // Seared Local Seasonal Fish with Fennel and Salsa Verde // Barolo Braised Beef Short Ribs with Soft Goat Cheese Polenta, Swiss Chard, Baby Kale, and Orange Gremolata // Rosemary and Lemon Roasted Chicken // Chef's Homemade Fresh Pasta with Pork Ragu or Pistachio Pesto // Cannolis and Tiramisu
\$99.00 per person

THE CALOOSA

Cobb Salad with Egg, Crispy Pancetta, Red and Yellow Teardrop Tomatoes, and Bleu Cheese Dressing // Romaine Salad with Shaved Parmesan, Garlic Croutons, and Caesar Dressing // Grilled Strip Steaks with L2 Steak Sauce // Florida IPA Marinated Grilled Chicken Breasts // Key West Pink Shrimp with Parsley Butter Sauce // Roasted Mashed Potatoes // Broccolini, Baby Carrots, and Cherry Tomatoes // Coconut Cake and Cheesecake Drizzled with Raspberry Sauce
\$89.00 per person

SOUTHERN BBQ

Southern Chopped Salad with Roasted Corn, Beans, and Cherry Tomatoes // Black Eyed Pea Salad with Pickled Onion and Parsley // Pulled Pork with Soft Rolls, Assorted Barbeque Sauces // Smoked Sausage, Buttermilk Fried Chicken, Hickory Smoked Beef Brisket // Baked Macaroni and Cheese with Cornbread // Whipped Sweet Potato with Molasses and Cayenne Pepper // Collard Greens with Bacon and Apple Cider // Pecan Pie and Butter Cake
\$89.00 per person

RIVER WALK

Romaine Salad with Carrots, Cucumber, Sugar Snap Peas, and Mango Curry Dressing // Farm Salad with Field Greens, Seasonal Radish, Carrots, Red Onion, Herbs, Parmesan, and Red Wine Vinaigrette // Macadamia Nut Crusted Snapper with Toasted Coconut Rice with Lobster Butter Sauce // Grilled Pork Tenderloin with Jamaican Black Bean Quinoa and Rum Soaked Cherry Pork Jus // Blackened Strip Steak with Chimichurri Seasonal Vegetables // Warm Pineapple Bread Pudding and Strawberry Torte with Chantilly Cream
\$109.00 per person

FRENCH

Foie Gras Torchon on Toasted Brioche with Fig Jam // Rocket Salad with Rocket Greens, Roasted Beets, Herbed Goat Cheese, Toasted Hazelnuts and Citrus Vinaigrette // Tuna Nicoise with Mesclun Greens, Haricot Verts, Poached Potatoes, Eggs, and Olive Vinaigrette // Herb Roasted Chicken with Pearl Onions, Baby Carrots, Celery, Smoked Bacon, and Red Wine Jus // Steamed Filet of Lemon Sole with Clams, Mussels, Fennel, Saffron Broth, and Fine Herbs // Grilled Beef Striploin with Button Mushrooms and Peppercorn Demi Glace Marble Potatoes and Grilled Asparagus // Chocolate Dipped Eclairs, Seasonal Crème Brulee, and Macarons
\$105.00 per person

ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.
FOR BUFFETS, AN ADDITIONAL \$5.00++ CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.

BAR PACKAGES

LUMINARY BRAND BAR

Spirits: Wheatley, Brokers, Cruzan, Corazon, Four Roses, Ballentine

Costal Vines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$22.00 per person
2 Hours: \$40.00 per person
3 Hours: \$52.00 per person
4 Hours: \$62.00 per person

PREMIER BRAND BAR

Spirits: Tito's, Tanqueray, Cruzan, Captain Morgan, Sauza Silver, Johnnie Walker Red, Jim Beam, Canadian Club, Courvoisier VS

Fetzer Wines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$25.00 per person
2 Hours: \$44.00 per person
3 Hours: \$58.00 per person
4 Hours: \$68.00 per person

ELITE BRAND BAR

Spirits: Ketel One, Tanqueray 10, Bacardi, Captain Morgan, Don Julio Silver, Johnnie Walker Black, Maker's Mark, Crown Royal, Hennessy V.S

Roth Estate Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Assorted Imported and Domestic Beers

Assorted Sodas and Bottled Waters

1 Hour: \$29.00 per person
2 Hours: \$52.00 per person
3 Hours: \$70.00 per person
4 Hours: \$80.00 per person

BEER AND WINE BAR

Costal Wines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers

1 Hour: \$19.00 per person
2 Hours: \$31.00 per person
3 Hours: \$41.00 per person
4 Hours: \$49.00 per person

CASH BAR PRICING

Luminary Brand Cocktail - \$11.00 each
Premier Brand Cocktail - \$12.00 each
Elite Brand Cocktail - \$14.00 each
Signature Cocktail - \$14.00 each
Costal Vines by the Glass - \$10.00 each
Fetzer Wines by the Glass - \$12.00 each
Roth Estate Wines by the Glass - \$14.00 each
Imported and Local Craft Beer - \$8.00 each
Domestic Beer - \$7.00 each
Assorted Sodas - \$4.00 each
Bottled Water - \$4.00 each

BARTENDER FEE

\$175.00 EACH

CASH BAR SET UP FEE

\$175.00 EACH

