



# 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  
\$28.00 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  
\$31.00 per person

### MORNING DELIGHT

Sliced Seasonal Fruits and Berries // Assorted Cereals 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  
\$36.00 per person

### CALOOSA HATCHEE 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 // Chicken Sausage  
\$41.00 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  
\$16.00 per person

### NY STYLE LOX BOARD

Heirloom Tomato, Shaved Onion, Capers, Hard Boiled Eggs, Herb Cream Cheese, Plain Bagels, Smoked Salmon  
\$17.00 per person

### BREAKFAST BURRITO STATION\*

Warm Tortillas, Scrambled Eggs, Chopped Bacon, Sausage, Black Beans, Sautéed Onions and Peppers, Cilantro, Cheddar Cheese, Queso Fresco, Sour Cream, Pico de Gallo, Tomatillo Salsa, Assorted Hot Sauces  
\$16.00 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  
\$21.00 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.

## 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.

### BREAKFAST BURRITO

Scrambled Eggs, Black Beans, Queso Fresco, Cheddar Cheese, House Avocado Salsa, Flour Tortilla  
\$96.00 per dozen

### CALOOSA BREAKFAST SANDWICH

Scrambled Egg, Cheddar Cheese, Crispy Bacon, Croissant  
\$98.00 per dozen

### CHEF'S CROISSANT SANDWICH

Scrambled Egg Whites, Smoked Cheddar Cheese, Crispy Pancetta, Arugula  
\$102.00 per dozen

### CLASSIC

Scrambled Eggs with Cheddar Cheese & Chives // Applewood Smoked Bacon // Herb Roasted Potatoes  
\$31.00 per person

### FIRESTONE

Egg Frittata with Broccolini, Caramelized Onions, and Roasted Tomatoes // Chicken Sausage Patty // Herb Roasted Red Bliss Potatoes  
\$36.00 per person

### ENRICH

Golden Cinnamon Brioche French Toast with Warm Maple Syrup // Grilled Pork Sausage  
\$34.00 per person

### QUICHE

Spinach, Bacon, Gruyere Cheese, Shallots, and Herbs // Lyonnaise Potatoes // Heirloom Tomato Salad // Chicken Sausage Patty  
\$42.00 per person



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



# A LA CARTE REFRESHMENTS AND SNACKS

**FRESHLY BAKED CROISSANTS**

\$60.00 per dozen

**ASSORTED BAGELS WITH CREAM CHEESE**

\$54.00 per dozen

**ASSORTED FRESHLY BAKED PASTRIES**

\$44.00 per dozen

**STEEL CUT OATMEAL**

with Brown Sugar, Dried Fruits

\$8.00 per person

**INDIVIDUAL GREEK YOGURTS**

\$5.00 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

\$45.00 per dozen

**ASSORTED FUDGE BROWNIES  
AND BLONDIES**

\$48.00 per dozen

**PASTRY BARS**

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

\$50.00 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**

\$16.00 per person

**ASSORTED INDIVIDUAL ICE CREAM  
AND FRUIT BARS**

\$70.00 per dozen

**FRESHLY BREWED REGULAR  
OR DECAF COFFEE**

\$95.00 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 COCA COLA 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  
\$22.00 per person

## ENERGIZE

Juices: Mean Green, Berry Banana Blast, Chef's Freshly Squeezed Orange Carrot Ginger // Chia Bars  
\$22.00 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, Croissants  
\$22.00 per person

## BLAZE-YOUR-OWN TRAIL MIX

M&M's, Cheerios, Roasted Peanuts, Cashews, Almonds, Assorted Dried Fruits, Mini Pretzels  
\$24.00 per person

## MEZZE

Hummus, Babaganoush, Labneh, Olives, Feta, Assorted Raw and Roasted Vegetables, Pita, Flatbread  
\$25.00 per person

## CHEESE AND CHARCUTERIE

Chef's Choice of Three (3) Cheeses and Two (2) Meats, Olives, Almonds, Grapes, Artisan Breads  
\$30.00 per person

## COCOA

Double Chocolate Chunk Cookies, Brownies, Blondies, Chocolate Covered Strawberries, Espresso Beans, Cocoa Almonds, Assorted Candy Bars, Chocolate Milk  
\$26.00 per person

## ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas, Iced Tea, Assorted Sodas, Bottled Waters, and Powerade  
\$37.00 per person



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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 Juices

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

\$75.00 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 Juices

### 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

\$105.00 per person

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

# 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  
\$46.00 per person

## TASTE OF ITALY

Classic Caesar Salad with Romaine, Parmesan, Croutons // Caprese Salad with Grape Tomato, 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 // Limoncello Mascarpone Cake  
\$47.00 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  
\$51.00 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  
\$45.00 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 Macarons  
\$47.00 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  
\$45.00 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, 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):

Assorted Coca Cola Soft Drinks // Bottled Water

\$41.00 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

\$41.00 per person

**Chicken Breast Scaloppini** with Chick Pea and Mint Salad, Parmesan Cheese, Preserved Lemon Emulsion

\$45.00 per person

**Honey Thyme Chicken Breast** with Mashed Potatoes, Haricot Vert, Cherry Tomatoes, Natural Jus

\$45.00 per person

**Miso Glazed Alaskan Cod** with Creamy Coriander Jasmine Rice, Baby Bok Choy

\$51.00 per person

**Grilled Jerk Chicken Breast** with Plantain Salsa, Wild Rice Blend, Market Vegetables

\$44.00 per person

**Char-Grilled Atlantic Salmon** with Aleppo Pepper, Orzo, Chopped Olives, Feta Cheese, Roasted Tomato Vinaigrette

\$49.00 per person

**Braised Short Ribs** with Creamy Polenta, Roasted Carrot Spears, Red Wine Shallot Reduction

\$53.00 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  
\$45.00 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  
\$45.00 per person

### Add On's (If Desired):

Shrimp \$6.00 per salad

Salmon \$7.00 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  
\$420.00 each

## SLOW ROASTED HERB MARINATED TURKEY (SERVES 30)\*

Sausage and Sage Stuffing, Cranberry Orange Sauce, Brioche Rolls  
\$465.00 each

## WHOLE ROASTED PIG (SERVES 40)\*

Cuban Bread, Mojo Jus, Black Beans and Rice  
\$525.00 each

## WHOLE ROASTED GROUPE (SERVES 20)\*

Wrapped in Banana Leaf with Citrus and Lemongrass, Island Style Coconut Rice, Mango Curry Emulsion  
\$595.00 each

## ROASTED SLOW SMOKED BEEF BRISKET (SERVES 30)\*

Sweet Vinegar Slaw, Baked Macaroni and Cheese, Sliced White Bread  
\$435.00 each

## SLOW ROASTED PRIME RIB OF BEEF (SERVES 40)\*

Twice Smashed Red Potatoes, Horseradish Sauce, Au Jus, Rolls  
\$625.00 each

## PEPPERCORN CRUSTED BEEF TENDERLOIN (SERVES 12)\*

Bearnaise Sauce, Rolls, Truffle Demi Glace  
\$650.00 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  
\$35.00 per person

## SAY CHEESE ACTION STATION\*

Made to Order Gourmet Grilled Cheese: Bacon, Avocado, Sliced Tomatoes // Lobster Macaroni and Cheese, Truffle Macaroni // Cheesy Flatbread with Roasted Tomatoes, Charred Pepper, Scallions, Caramelized Onion Jam, and 3 Cheeses  
\$26.00 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  
\$27.00 per person

## PASTA STATION\*

Cheese Tortellini, Penne Pasta // Grilled Chicken, Bacon, Roasted Vegetables // Creamy Alfredo, Marinara, Pesto Sauce // Parmesan, Mozzarella // Garlic Breadsticks  
\$28.00 per person  
Add Shrimp or Lobster for \$9.00 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  
\$27.00 per person  
Add Lobster for \$9.00 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  
\$28.00 per person

## RAMEN STATION\*

Pork and Vegetable Broths // Ramen Noodles // Pork Belly, Cilantro, Egg, Enoki Mushrooms, Tofu, Scallions // Chicken Thighs, Sriracha, Radish  
\$28.00 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  
\$26.00 per person

FOR ACTION STATIONS, 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

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### 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  
\$26.00 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  
\$25.00 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  
\$29.00 per person

### SUSHI AND SASHIMI DISPLAY\*

(6 Pieces per Person)  
Assorted Sushi, Sashimi, Nigiri Rolls, Soy Sauce, Wasabi, Pickled Ginger  
\$36.00 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  
\$42.00 per person  
Add Stone Crab on at Market Price (Available October 15 – May 15)

## DESSERT RECEPTION DISPLAYS

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### 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, Assorted Hot Teas  
\$27.00 per person

### LUMINARY DESSERT DISPLAY

Assorted Macarons, Blondies, Brownies, Chocolate Truffles, Petit Fours, Dean Street Regular and Decaf Coffee, Assorted Hot Teas  
\$27.00 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  
Assorted Hot Teas  
\$28.00 per person

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)  
FOR DISPLAYS, AN ADDITIONAL \$5.00++ CHARGE PER GUEST WILL BE ADDED FOR GROUPS LESS THAN 25.



## COLD HORS D'OEUVRES

**JUMBO SHRIMP COCKTAIL**  
with Kaffir Lime Cocktail Sauce  
\$8.00 per piece

**PROSCIUTTO CROSTINI**  
with Fig and Onion Jam  
\$9.00 per piece

**BEEF CARPACCIO PASSADILERE**  
\$9.00 per piece

**SMOKED SALMON PROFITEROLE**  
\$9.00 per piece

**MINI LOBSTER BLT**  
with Caviar Aioli, Buttery Brioche  
\$11.00 per piece

**FOIE GRAS TORCHON**  
with Seasonal Jam  
\$10.00 per piece

**BRUSCHETTA**  
with Feta, Heirloom Tomatoes, Micro Basil  
\$8.00 per piece

**MOZZARELLA & CHERRY  
TOMATO SKEWER**  
Aged Balsamic, Pesto Drizzle  
\$7.00 per piece

**JERK GULF ROCK SHRIMP**  
on a Sweet Plantain, Avocado Relish  
\$9.00 per piece

**SNAPPER CEVICHE**  
with Cilantro and Chili  
\$9.00 per piece

**AHI POKE**  
with Avocado, Maui Onion, Sesame Cone  
\$9.00 per piece

**SURF & TURF SKEWER**  
with Tarragon Aioli  
Market Price

## HOT HORS D'OEUVRES

**FRIED GREEN TOMATO & PORK BELLY SLIDER**  
\$9.00 per piece

**WILD MUSHROOM ARANCINI**  
with Truffle Oil  
\$8.00 per piece

**FALAFEL RED PEPPER LABNEH**  
\$7.00 per piece

**CRAB RANGOON**  
with Sweet Chili and Lime  
\$9.00 per piece

**BEEF MEATBALLS**  
with Marinara and Parmesan  
\$8.00 per piece

**BAO BUN**  
with Roasted Pork and Star Anise Hoisin  
\$9.00 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 & CHEESE CROQUETTES**  
\$8.00 per piece

**MINIATURE BEEF WELLINGTON**  
with Tarragon Sauce  
\$10.00 per piece

**MINIATURE CRAB CAKE**  
with Remoulade and Chives  
\$9.00 per piece

**VEGETABLE & GINGER SPRING ROLL**  
with Orange Sweet and Sour Sauce  
\$7.00 per piece

**CUBAN SPRING ROLL**  
with Yellow Mustard Aioli  
\$9.00 per piece

**THAI PEANUT CHICKEN SATAY**  
\$8.00 per piece

**CRISPY CHICKEN & WAFFLES**  
with Local Honey and Hot Sauce Butter  
\$9.00 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,  
Grilled Citrus Salad  
\$17.00 per person

**Shrimp 'n' Grits**  
with Smoke-Braised Pork Belly, Cheddar Grits  
\$16.00 per person

**Porcini Mushroom Cannelloni**  
with Ricotta Cheese, Wilted Spinach,  
Saffron-Onion Crema  
\$14.00 per person

**Braised Beef Vol Au Vent**  
with Parsnip Potato Puree, Peas, Onions, Madeira Jus  
\$20.00 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  
\$67.00 per person

**Roasted Chicken Breast**  
with Chive Potato Puree, Wild Mushrooms,  
Haricot Vert, Truffle Chicken Jus  
\$71.00 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  
\$81.00 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

**Pan-Seared Filet of Beef and Shrimp**  
with Polenta, Wild Mushrooms,  
Fine Herb Salad, Bearnaise Sauce  
\$121.00 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.

## ENTREE ADD ON'S (IF DESIRED):

**Seared Grouper with Citrus Butter Sauce**  
\$27.00 per person

**Grilled Herb Marinated Chicken with Sundried Tomato Butter**  
\$21.00 per person

**Jumbo Prawns (3) with Citrus Beurre Blanc**  
\$23.00 per person

**Roasted Lobster Tail with Champagne Cream Sauce**  
\$38.00 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 // 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 // Cheesecake Drizzled with Raspberry Sauce  
\$94.00 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 // Butter Cake  
\$100.00 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 // 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 Brûlée // Macarons  
\$105.00 per person

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

# BAR PACKAGES

## PREMIUM WELL

**Spirits:** Wheatley Vodka, Bombay Dry Gin  
Corazon Blanco Tequila, Bacardi Superior Rum  
Captain Morgan Spiced Rum, Famous Grouse Scotch  
Four Roses Yellow Label Bourbon

**Wines:** Veuve du Vernay Sparkling  
Silverado Miller Ranch Sauvignon Blanc  
Chemistry Chardonnay, Diora Pinot Noir  
Malene Rose, Lapostolle Cabernet Sauvignon

### Assorted Imported and Domestic Beers

Miller Lite, Bud Light, Michelob Ultra, Corona, Stella,  
Local IPA, Local Wheat Beer, Local Hard Seltzer

### Assorted Coca Cola Soft Drinks and Bottled Water

1 Hour: \$24.00 per person  
2 Hours: \$44.00 per person  
3 Hours: \$56.00 per person  
4 Hours: \$65.00 per person

## SUPER PREMIUM

**Spirits:** Ketel One Vodka, Tito's Vodka  
Bombay Sapphire Gin, Bacardi Superior Rum  
Captain Morgan Spiced Rum, Patron Silver Tequila  
Four Roses Small Batch Bourbon, Sagamore Rye  
Jack Daniel's Whiskey, Monkey Shoulder Scotch

**Wines:** Veuve du Vernay Sparkling  
Silverado Miller Ranch Sauvignon Blanc  
Chemistry Chardonnay, Diora Pinot Noir  
Malene Rose, Lapostolle Cabernet Sauvignon

### Assorted Imported and Domestic Beers

Miller Lite, Bud Light, Michelob Ultra, Corona, Stella,  
Local IPA, Local Wheat Beer, Local Hard Seltzer

### Assorted Coca Cola Soft Drinks and Bottled Water

1 Hour: \$27.00 per person  
2 Hours: \$46.00 per person  
3 Hours: \$60.00 per person  
4 Hours: \$70.00 per person

## LUXURY

**Spirits:** À la carte

**Wines:** Veuve du Vernay Sparkling  
Silverado Miller Ranch Sauvignon Blanc  
Chemistry Chardonnay, Diora Pinot Noir  
Malene Rose, Lapostolle Cabernet Sauvignon

### Assorted Imported and Domestic Beers

Miller Lite, Bud Light, Michelob Ultra, Corona, Stella,  
Local IPA, Local Wheat Beer, Local Hard Seltzer

### Assorted Coca Cola Soft Drinks and Bottled Water

1 Hour: \$29.00 per person

## BEER AND WINE BAR

**Wines:** Veuve du Vernay Sparkling  
Silverado Miller Ranch Sauvignon Blanc  
Chemistry Chardonnay, Diora Pinot Noir  
Malene Rose, Lapostolle Cabernet Sauvignon

### Assorted Imported and Domestic Beers

Miller Lite, Bud Light, Michelob Ultra, Corona, Stella,  
Local IPA, Local Wheat Beer, Local Hard Seltzer

### Assorted Coca Cola Soft Drinks and Bottled Water

1 Hour: \$21.00 per person  
2 Hours: \$35.00 per person  
3 Hours: \$41.00 per person  
4 Hours: \$50.00 per person

## CASH BAR PRICING

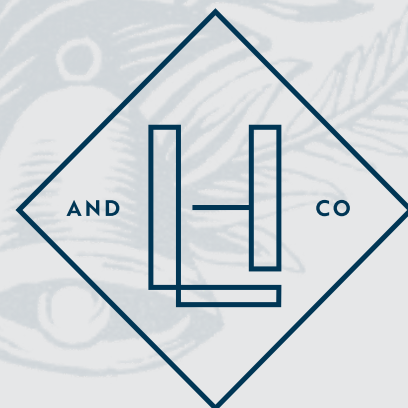
Premium Well Cocktail - \$12.00 each  
Super Premium Cocktail - \$13.00 each  
Luxury Cocktail - \$15.00 each  
Signature Cocktail - \$15.00 each  
Wines by the Glass - \$13.00 each  
Imported or Local Craft Beer - \$8.00 each  
Domestic Beer - \$7.00 each  
Assorted Sodas - \$4.00 each  
Bottled Water - \$4.00 each

## BARTENDER FEE

**\$175.00 EACH**

## CASH BAR SET UP FEE

**\$175.00 EACH**



ALL PRICES SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND 6.5% STATE SALES TAX.  
A \$175.00 BARTENDER FEE IS REQUIRED FOR ALL BARS (1 BARTENDER PER 75 GUESTS REQUIRED)