



SAVOR... Jacksonville
CATERING MENU

WELCOME TO JACKSONVILLE

SAVOR... Jacksonville is the exclusive food and beverage provider for the Prime F. Osborn III Convention Center, The Ritz Theatre and Museum, Times Union Center for the Performing Arts, and the Jacksonville Veterans Memorial Arena. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Total Coordination

The staff of SAVOR... Jacksonville is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements to enhance your event. At SAVOR... Jacksonville, we offer cuisine and service second to none.

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unique or thematic events.

Alcohol Policy

We offer a complete selection of beverages to complement your function. The Florida Alcohol and Beverage Commission regulates alcoholic beverages and service. SAVOR... Jacksonville holds the alcohol license and is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to impaired or underage persons. Alcoholic beverages may not be removed from the premises.

Pricing

A 21% service charge will be applied to all food and beverage sales (including alcohol). A 7.00% State of Florida sales tax will be applied to all food, beverages, service charges, and rental equipment. Service charges are taxable in the State of Florida. If your organization is tax exempt, a 501(c)(3) tax exemption form is due 30 days prior to the event.

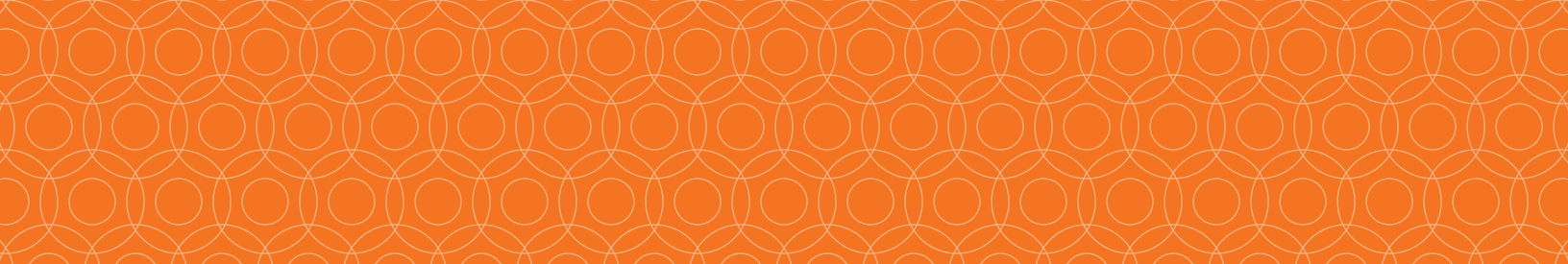


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BREAKFAST

BUFFETS

All Breakfast Buffets include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection and Iced Water

Consider enhancing your guest experience with a customized Action Station

The Brakeman 26.50

Artisan Thick Cut French Toast Stuffed with Cream Cheese and Peaches. Scrambled Eggs, Bacon, Sausage, Organic Grits, Roasted Rosemary Potatoes, Freshly Baked Biscuits with Butter and Assorted Preserves

The Conductor 21.00

Diced Fresh Fruit, Grapes and Berries, Freshly Baked Biscuits with Sausage Gravy, Butter and Assorted Preserves, Scrambled Eggs, Bacon, Organic Grits, Roasted Rosemary Potatoes and Freshly Squeezed Orange Juice

The Engineer 18.00

Scrambled Eggs, Bacon, Sausage, Organic Grits, Roasted Rosemary Potatoes, Freshly Baked Biscuits with Butter, Assorted Preserves and Freshly Squeezed Orange Juice

Continental Breakfast 16.00

Freshly Baked Biscuits with Butter, Assorted Muffins, Danishes, Bagels, Cream Cheese, Assorted Preserves and a Selection of Juices

Jacksonville International Breakfast 16.00

Flaky Baked Croissant presented with Boursin Cheese, Diced Fresh Fruits, Grapes, Berries and Assorted Juices

ACTION STATIONS

All Action Stations require one Chef Attendant per 50 guests at 120.00 per Chef

Mother's Favorite Pancake or Waffle Station 6.50

Homemade Buttermilk Pancakes or Waffles made with Blueberries, Chopped Pecans or Chocolate Chips and topped with choice of Peaches, Apples or Blueberries. Served with Maple and Cane Syrup

Omelette Station 6.50

Chef Prepared Egg or Egg white Omelettes with choice of Shredded Cheddar, Diced Ham, Mushrooms, Onions, Tomatoes and Peppers

Poutine 6.50

Made to order crispy French Fries, topped with Cheese Curd and Rich, Savory Brown Gravy

PLATED SELECTIONS

All Plated Breakfast Selections include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Freshly Squeezed Orange Juice and Iced Water

Orange Blossom Special 16.50

Scrambled Eggs and Bacon, Roasted Rosemary Potatoes, Freshly Baked Biscuits with Butter and Assorted Preserves

The Coast Line 16.50

Cheesy Grits Cakes topped with Poached Eggs, Red Eye Gravy, Shaved Country Ham and Freshly Baked Biscuits with Butter and Assorted Preserves

The Tram 16.50

Egg Strata baked with Fresh Vegetables and Cheddar Cheese. Served with Rosemary Potatoes, sliced Fruit Plate and Baked Biscuits with Butter and Assorted Preserves



BEVERAGES

BY THE GALLON

Freshly Brewed Gourmet Coffee	45.00
Freshly Brewed Gourmet Decaffeinated Coffee	45.00
Hot Tea Selection	40.00
Fresh Orange Juice	38.00
Unsweetened Iced Tea	35.00
Sweetened Iced Tea	35.00
Fruit Punch	34.00
Lemonade	34.00
Pink Lemonade	34.00
Infused Water	28.00
Package Enhancement with Vanilla, Caramel, Hazelnut and Cane Sugar Syrups	20.00
Package Enhancement with Chocolate Flakes, Cinnamon, Nutmeg, Cocoa and Whipped Cream	20.00

PER SERVING

Bottled Spring Water	4.00
Powerade™	4.00
Bottled Juice	3.50
Bottled Water	3.00
12 oz. Soda Can	3.00
Milk	3.00





TAKE A BREAK

REFRESHMENT BREAKS

Refreshment Breaks are priced per person on a 30 minute break, unless otherwise noted. Sufficient quantities will be provided for 30 minutes and any replenishments of food or beverage will be charged at standard A la Carte rates.

The Energizer **17.00**

Trail Mix made with Assorted Nuts, Dried Fruits, Homemade Granola and M&M's. Individual bags of Yogurt Pretzels, SAVOR Snack Mix and Assorted Sodas and Bottled Water

San Jose Sampler **17.00**

Freshly Baked Cookies, Brownies and Blondies, Lemon Bars, Salt Water Taffy, Assorted Sodas and Bottled Water

Health Break **16.00**

Assorted Granola Bars, Seasonal Whole Fresh Fruit, Assorted Fruit and Greek Yogurt, Individual Bags of Trail Mix, Assorted Juices, Bottled Water and Iced Tea

SAVOR Snack Assortment **16.00**

SAVOR Chips, Salsa and Nacho Cheese, Pretzel Bites, Honey Mustard, Miniature Corn Dogs, Assorted Sodas and Bottled Water

Grab & Go **15.00**

Assorted Bags of Cheese Popcorn, Miniature Pretzels, Potato Chips, Goldfish, Trail Mix, Miniature Cookies, Cracker Jacks, Crackers, Assorted Sodas and Bottled Water

Executive Morning Rush 13.00

Freshly Brewed Gourmet Coffee and Decaffeinated Coffee, Hazelnut and French Vanilla Flavored Syrups, Assorted Herbal Teas, Assorted Sodas and Bottled Water

Coffee Service 10.00

Freshly Brewed Gourmet Coffee and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas and Bottled Water





LET'S DO LUNCH

PACKAGED LUNCHES

All Packaged Lunches include Seasonal Whole Fruit, Bag of Cookies, Bag of Chips and a Bottled Water

Gourmet Chicken Salad Wrap **18.00**

Diced Chicken Breast, Crunchy Celery, Shredded Lettuce, Diced Tomato in a Creamy Dressing, served in an Herb Wrap

Smoked Turkey BLT **18.00**

Sliced Smoked Turkey Breast, Cheddar Cheese, Bacon, Lettuce and Sliced Tomato, served on a Freshly Baked Kaiser Roll

Turkey BLT Wrap **18.00**

Sliced Smoked Turkey Breast, Shredded Lettuce, Diced Tomato and Bacon in an Herb Wrap, served with a side of Ranch Dressing

Ultimate Roast Beef **18.00**

Sliced Roast Beef, Provolone Cheese, Lettuce, Sliced Tomato and Red Onion, served on a Freshly Baked Kaiser Roll with a side of Creamy Horseradish

Vegetarian Wrap **18.00**

Hummus and selection of Seasonal Fresh Grilled Vegetables served in an Herb Wrap

Ham and Swiss **16.00**

Sliced Smoked Ham, Swiss Cheese, Lettuce, Sliced Tomato and Red Onion, served on a Freshly Baked Kaiser Roll

PLATED LUNCH SELECTIONS

All Plated Lunch Selections include Fresh Baked Cookies, Freshly Brewed Iced Tea and Iced Water

Chicken Cavatappi Salad 22.00

Cavatappi Pasta topped with Sliced Chicken, Diced Red Pepper, Marinated Artichoke, Grated Parmesan Cheese and Carrots. Presented with a Balsamic-basil Vinaigrette

Gourmet Chicken Croissant 22.00

Gourmet Chicken Salad on a flaky Croissant, accompanied with Fresh Boston Bibb Lettuce and Quartered Tomatoes. Served with SAVOR Pasta Salad

Salmagundi 21.00

The traditional Chef's Salad; Seasonal Artisan Lettuce, Julienne of Smoked Turkey, Smoked Ham and Swiss Cheese. Quartered Ripe Tomatoes and Hard Boiled Egg. Served with House Vinaigrette or Ranch

Caesar Salad With Chicken 18.00

Crunchy Romaine Lettuce, tender slices of Chicken Breast, Shaved Cheeses, Crunchy Croutons and Traditional Caesar Dressing

Champagne Harvest Salad 18.00

Arcadian Harvest Greens with Grilled Chicken, Feta Cheese, Candied Pecans and Dried Cranberries. Served with SAVOR Champagne Vinaigrette

Oriental Thai Noodle Bowl 18.00

Grilled Chicken Breast on top of Napa Lettuce, Red Cabbage, Scallions, Julienne Cucumbers, Carrots and Red Peppers, Thai Noodles and Cilantro. Drizzled with Oriental Dressing





LUNCH BUFFETS

All Lunch Buffets included Iced Tea and Iced Water

The Prime **32.00**

Champagne Harvest Salad topped with Candied Pecans, Dried Cranberries and Feta Cheese. Served with SAVOR Champagne Vinaigrette

Fresh Seasonal Fruit Salad

Chicken Breast sautéed with Tarragon Sherry Sauce

SAVOR Crab Cakes, Remoulade

Sliced Flank Steak with Cilantro Cream Sauce

Fresh Seasonal Vegetables

Garlic Mashed Potatoes and Gravy

Artisan Rolls and Creamery butter

Double Chocolate Cake

Southern Comfort **30.00**

Chef Carved Homemade Meatloaf with Brown Sugar Glaze

Fried Chicken

Fried Catfish with Homemade Tartar Sauce

SAVOR Baked Potato Salad

Creamy Coleslaw

Garlic Mashed Potatoes and Gravy

Creamy Corn Pudding

Collard Greens

Corn bread with Creamery Butter

Peach Cobbler

Backyard BBQ Picnic 24.00

"Black Jack" Chicken
Pulled Pork BBQ with Smokey BBQ Sauce
Grilled Sausages with Onions and Peppers
Silver Dollar Rolls
SAVOR Baked Potato Salad
Southern Coleslaw
Baked Beans
Macaroni and Cheese
Banana Pudding

The Heart Healthy 24.00

Tabouli Salad:
Cous Cous with Lemon Garlic, Tomato and Chopped Parsley
Tossed Salad with Tomatoes and Cucumber, Champagne Vinaigrette
Grilled Breast of Chicken with Sun-dried Tomato Pesto
Tuna With Dill Onion Butter
Wild Rice Blend
Steamed Fresh Seasonal Vegetables
Fresh Seasonal Fruit Salad
Artisan Rolls and Creamery Butter

Soup & Salad Buffet 22.00

Chef's Soup of the Day
Fresh Seasonal Fruit Salad
SAVOR Baked Potato Salad
Mixed Greens Salad
Assorted garnishments to include: Diced Tomatoes, Shredded Cheddar Cheese, Homemade Focaccia Garlic Croutons, Diced Hard Boiled Eggs, Kalamata Olives and Crispy Bacon Pieces
Italian Pasta Salad
Gourmet Chicken Salad
Fresh Rolls and Butter
Strawberry Shortcake

The Taste Of Italy 22.00

Classic Caesar Salad with Shaved Parmesan, Garlic Focaccia Croutons and Creamy Caesar Dressing
Caprese Salad with Sliced Tomatoes and Mozzarella Cheese, Shredded Basil and Balsamic Glaze
Baked Ziti with Fresh Ground Beef, Mozzarella, Parmesan and Provolone Cheese, in a rich Tomato Ragout
Fresh Green Beans sautéed with Olive Oil and Garlic
Garlic Bread
Tiramisu

The Neighborhood Deli 19.00

Thin sliced Honey Baked Ham, Smoked Turkey, Roast Beef and Salami
Sliced Swiss and Cheddar Cheese, Crispy Leaf Lettuce, Sliced Ripe Tomatoes, Sliced Red Onions and Kosher Dill Pickles
Condiments: Mayonnaise, Dijon Mustard and Horseradish Sauce
Freshly Baked Kaiser Rolls
SAVOR Baked Potato Salad
Italian Pasta Salad
Sliced Mozzarella and Tomato Caprese Salad with Fresh Basil and Balsamic Glaze
Assorted Fresh Baked Cookies



RECEPTIONS

HORS D' OEUVRES

SAVOR... Jacksonville recommends 6 pieces per person, per hour for Receptions which precede dinner and 12 pieces per person, per hour for Receptions without dinner.

There is an Onsite Order Fee of 100.00 for additional hors d' oeuvres added to a reception on the day of the event.

CHILLED

50 pieces per order

Artichoke Hearts with Seafood Salad	350.00
Belgian Endive with Seafood	350.00
Chicken Salad Gourmet Slider	350.00
Assorted Finger Sandwiches: Egg, Turkey, Ham	300.00
Jumbo Shrimp with Cocktail Sauce	300.00
Mini Salad	300.00
Mini Caprese Salad	300.00
Antipasta Skewers	210.00
Beef Tenderloin and Artichoke Crostini	210.00
Belgian Endive with Blackened Chicken Salad	210.00
Bruschetta Crostini	210.00
Goat Cheese Mousse on Crostini	210.00
Gorgonzola Truffles	210.00
SAVOR Speciality Dip Cheddar, Bacon, Almond and Onion with Pita Chips	210.00
Seared Tuna Wonton	210.00
Artichoke Hearts with Chicken Salad	120.00

HOT

50 pieces per order

Beef Short Rib and Bacon on Skewer	365.00
Asparagus Asiago Roll	345.00
Homemade Chicken Quesadilla	290.00
Mini Chicago Hot Dogs	288.64
Braised Shortrib Sliders	275.00
Mini Kobe Swiss Mushroom Slider	270.00
Mini SAVOR Crab Cakes	250.00
Quesadilla Trumpet	250.00
Bacon Wrapped Shrimp	230.00
Kalamata Olive and Goat Cheese Tart	220.00
Manchego and Quince Tart	220.00
Andouille Sausage Puffs	210.00
Brie Raspberry Star	210.00
Burger Slider with Cheese	210.00
Pear and Roquefort Phyllo Star	210.00
Artichoke Parmesan	200.00
Buffalo Chicken Sliders	200.00
French Onion Soup Boule	200.00
Mini Ham Biscuits with Chutney	200.00
Mini Pork BBQ Sandwich	200.00
Mushroom Boursin	200.00
Satay Beef Szechuan	200.00
Sundried Tomato and Portabello Star	200.00
Truffled Mac and Cheese Tart	200.00
Mini Andouille Sausage in Puff	190.00
Mini Reubens	190.00
Satay Thai Chicken	190.00

Beef Empanda	180.00
Shiitake and Leek Spring Roll	175.00
Spring Rolls	175.00
Artichoke and Spinach Phyllo	170.00
Asparagus Risotto Balls	170.00
Chipotle Beef in Blue Corn Dough	170.00
Chorizo Empanada	170.00
Fig / Lavender and Fontina in Phyllo Triangle	170.00
Fig Marscapone Beggars Purse	170.00
Golden Beet Vegetable and Chevre Purse	170.00
Mushroom Vol Au Vent	170.00
Spinach-Artichoke Dip with Pita	150.00
Coconut Shrimp	150.00
Italian or Swedish Meatballs	150.00
Mini Pizza	150.00
Spanikopita	150.00
Vegetarian Eggroll	150.00
White Truffle Potato Croquette	150.00
Miniature Quiche	135.00
Meatball Slider	125.00
Pimiento Cheese and Bacon	115.00
Potstickers	110.00
Cheese Puffs	90.00
Fried Breaded Shrimp	90.00
Onion and Cheese Souffle Crostini	60.00



RECEPTION DISPLAYS

Serves 50 Guests

Domestic and International Cheese Display **450.00**

Cheeses from Around the World served with Assorted Crackers

Chip and Dip Display **375.00**

Variety of Kettle Chips topped with Cajun Ranch, Balsamic and Bleu Cheese, Chocolate and Coconut. Pita Chips with Spinach Dip and Roasted Red Pepper Hummus. Tri Colored Tortilla Chips with Salsa and Queso

Grilled Fresh Vegetable Display **375.00**

A selection of the Seasonal Market, seared on the Grill and laced with a Balsamic Glaze

Seasonal Fresh Fruit Display **350.00**

Fresh Melons, Strawberries, Grapes and Dipping Sauce

Garden Fresh Vegetable Crudités **300.00**

Variety of Fresh Vegetables, served with Ranch Dip and Roasted Red Pepper Dip

Chilled Seafood Display* **Market Price**

Seasonal Fresh Seafood



CHEF'S SPECIALTY STATIONS

CARVING STATIONS

All Carving Stations require Chef Carver at 120.00 per Station for a 2 Hour Service Period

Steamship Round of Beef	1,200.00
Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls (Serves 200)	
Cajun Prime Rib	575.00
Prime Rib of Beef with Cajun Seasonings, slow roasted for maximum juiciness, served with a Garlic Au Jus, Horseradish Cream Sauce, Condiments and Silver Dollar Rolls (Serves 40)	
Whole Roast Tenderloin of Beef	550.00
Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls (Serves 35)	
Smoked Beef Brisket	500.00
Served with Smokey BBQ Sauce and Silver Dollar Rolls (Serves 35)	
Roasted Breast of Turkey	350.00
All Natural Turkey Breast, served with Cranberry Sauce, Gourmet Mustard, Gravy and Silver Dollar Rolls (Serves 50)	
Roast Pork Loin	325.00
Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls (Serves 35)	



DINNER

PLATED SELECTIONS

All Plated Selections are served with a House Salad, Fresh Seasonal Vegetable, Artisan Rolls with Creamery Butter and Dessert. Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

SALAD ENHANCEMENTS

Enhance your guests experience with our specialty composed dinner salads. Please add 5.00 per person.

SAVOR Signature Salad

Champagne Harvest Salad topped with Candied Pecans and Dried Cranberries, Feta Cheese. Served with SAVOR Champagne Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Crunchy Romaine Lettuce and Garlic Focaccia Croutons. Served with Creamy Caesar Dressing

Caprese Salad

Sliced Tomatoes and Mozzarella Cheese, Shredded Basil and Balsamic Glaze

Farm Stand Salad

Arcadian Harvest Greens, Sliced Cucumbers, Radishes and Tomatoes. Served with Champagne Vinaigrette and Ranch Dressings

Baby Spring Mix

Fresh Spring Mix, topped with Blueberries and a Gin-Maytag Blue Cheese Dressing

MAIN COURSE

Grilled Filet Mignon 45.00

Grilled 7oz. Filet of Beef with a Sherry Wine Sauce.
Served with Roasted New Potatoes

Jamaican Braised Oxtail 45.00

Oxtails braised until tender with Butterbeans.
Presented on Jasmine Rice

Baked Grouper with Artichoke and Tomato 35.00

Baked Grouper topped with Artichoke and
Tomato Fondue. Served with Creamy Orzo

Salmon with Ginger Glaze 35.00

6 oz. Salmon Filet, pan roasted with a savory
Ginger Cream. Served on a bed of Jasmine Rice

Mahi Mahi Florida with Orange and Grapefruit Sections 34.00

Mahi Mahi presented with a velvety Cream and garnished
with Orange and Grapefruit Sections. Served with
Jasmine Rice

Seared Grouper with Peach Relish 33.00

Mild Flavored Fish complemented with Peach Relish.
Served with a Grits Cake

Herb Rubbed Chicken Breast 28.00

Fresh Baked Local Chicken Breast topped with
Cheddar Cheese and Bacon. Served with
Redskinned Garlic Mashed Potatoes and Gravy

Chicken Breast Marsala 25.00

Sautéed Breast of Fresh Local Chicken, topped with
Sautéed Sliced Mushrooms with a Marsala Wine Sauce.
Served with Gnocchi Parmesan

Panko Chicken Breast 25.00

Fresh Local Chicken Breast, Panko Breaded and Sautéed.
Served with Coconut Rice

SAVOR Homemade Crab Cakes 24.00

Jumbo Lump Crabmeat Cakes, lightly breaded with Panko
and presented with a Cajun Remoulade. Served with
Sweet Potato Coconut Rice

DESSERT

Your choice of:

Red Velvet Cake

Harvest Carrot Cake

Double Chocolate Cake

Key Lime Pie

Deep Dish Apple Pie

DINNER BUFFETS

All Dinner Buffets include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

Southern Fusion 44.00

Baby Spring Mix topped with Blueberries and a Gin-Maytag Blue Cheese Dressing
Bayou Chicken with Onion, Celery and Peppers, garnished with Andouille Sausage in a Light Tomato Sauce
Grouper with Peach Relish
Smoked Sliced Brisket with Bbq Sauce
Carolina Marinated Slaw
Garlic Mashed Potatoes and Gravy
Fresh Seasonal Vegetable
Artisan Rolls and Creamery Butter
Key Lime Pie with Kiwi Sauce and Whipped Cream

The Mediterranean Special 42.00

Classic Caesar Salad with Shaved Parmesan, Garlic Focaccia Croutons and Creamy Caesar Dressing
Caprese Salad with Sliced Tomatoes and Mozzarella Cheese, Shredded Basil and Balsamic Glaze
Blackened Chicken Alfredo with Farfalle
Grilled Sliced Flank Steak with Garlic Au Jus
Baked Grouper with Artichoke and Tomato
Fresh Seasonal Vegetable
Garlic Bread
Tiramisu

Down Home Comfort 40.00

Tossed Green Salad with Tomatoes, Cucumbers, Ranch and Italian Dressings
Vine Ripened Tomato and Cucumber Salad
Southern Fried Chicken
Homemade Meatloaf with Brown Sugar Glaze
Mahi Mahi Florida with Orange and Grapefruit Sections
Savor Baked Potato Salad
Macaroni and Cheese
Bourbon Sweet Potatoes

Fresh Seasonal Vegetable

Corn bread with Creamery Butter

Cheesecake with Raspberry Sauce

East Coast Line 33.00

Farm Stand Salad with Harvest Greens, Sliced Cucumbers, Radishes, Ranch and Italian Dressings

Ranch and Bacon Chicken

Beef with Onions and Peppers

Mahi Mahi with Fine Herb Sauce

Oriental Broccoli Slaw

Coconut Rice

Fresh Seasonal Vegetable

Artisan Rolls and Creamery Butter

Strawberry Shortcake

The Heart Healthy 32.00

Tabouli Salad:

Cous Cous with Lemon Garlic, Tomato and

Chopped Parsley

Tossed Salad with Tomato and Cucumber, served with Champagne Vinaigrette

Grilled Breast of Chicken Sun-dried Tomato Pesto

Tuna with Dill Onion Butter

Rosemary Beef Tenderloin Tips

Wild Rice Blend

Steamed Fresh Seasonal Vegetables

Fresh Seasonal Fruit Salad

Artisan Rolls and Creamery Butter

Southwestern Buffet 28.00

Mixed Green Salad with Chipotle Ranch Dressing

Beef and Chicken Fajitas accompanied by Shredded Cheddar, Lettuce, Tomatoes, Jalapeños, Salsa, Sour Cream, Guacamole and Flour Tortillas

Spanish Rice

Flame Roasted Corn and Black Beans

Chips and Queso

Double Chocolate Cake

ACTION STATIONS

Each Action Station is designed to serve 100 guests. There is a Chef Attendant Fee of 120.00 per Chef, per 100 Serving Station, for a 2 hour Service Period.

Pricing is per person, unless otherwise noted

Southern Grits Bar 15.00

Southern Organic Stone-Ground Grits Presented with Fried Green Tomatoes, Sautéed Sliced Mushrooms, Diced Tomatoes, Shredded Cheddar Cheese, Creamy Shrimp Gravy, Chives and Sour Cream

Stir Fry Action Station 15.00

Lo Mein, Fried Rice and Vegetable Fried Eggroll, Sweet and Sour Sauce and Sesame Oil
Toppings Include: Julienne Vegetables, Broccoli Florets, Asparagus, Sautéed Sliced Mushrooms and Onions, Sliced Green Onions, Snow Peas, Bean Sprouts and Chopped Peanuts

Hong Kong Dim Sum 14.50

Vegetable Spring Rolls, Fried Chicken Wontons, Pork Pot Stickers, Ginger Soy Sauce and Sweet Chile Glaze

Pasta Station 14.00

Cheese Tortellini, Rotini Fusilli, Alfredo and Marinara Sauce, Toppings of Grilled Chicken, Red and Green Bell Pepper, Zucchini, Yellow Squash, Broccoli and Sautéed Sliced Mushrooms

Yucatan Ceviche 13.75

Citrus-Marinated Seasonal Seafood, Jalapeños, Diced Tomatoes, Avocado, Mango, Cucumbers, Onions, Cilantro, Fresh Tomatillo Salsa, Tortilla and Plantain Chips

Fish Taco Bar 13.50

Grilled Fish, Shredded Cabbage, Cilantro, Pico de Gallo, Queso Fresco, Guacamole, Sliced Radishes, Pickled Jalapeño, Cilantro Ranch, Fresh Lime Wedges, Corn and Flour Tortillas

Mediterranean Grill 13.50

Marinated Chicken, Beef and Roasted Vegetable Skewers, Yogurt Cucumber Sauce, Tabbouleh, Hummus, Warm Pita Bread, Turkish Tomato Salad with Crumbled Feta

French Fry Bar 10.00

Fresh Cut French Fries, Tarragon Mayonnaise, Dijonnaise, Ketchup, Spicy Ketchup, Sea Salt, Classic Mayonnaise and Hot Sauce

DESSERT

S'mores Station 13.50

Interact and wow your guests with this favorite camping treat. Skewers of Puffy Marshmallows ready to cook over and open flame and sandwich between Milk Chocolate and Graham Cracker

Strawberry Shortcake Bar 12.50

Warm Southern Biscuits, Fresh Sliced Strawberries and Whipped Cream

Make Your Own Sundae 3.50

Vanilla and Chocolate Ice Cream, Caramel, Hot Fudge and Strawberry Sauce Toppings, and your choice of Chopped Nuts, Maraschino Cherries and Whipped Cream (Minimum of 100)

Add Bananas 50.00



BEVERAGE SELECTIONS

Bartender is recommended for bar service per 75 guests. Bartender Fees are 100.00 per Bartender, for a 4-hour shift plus 25.00 per Bartender, per hour, for each additional hour.

CASH BAR SERVICE

Premium Cocktails	10.00
Grey Goose, Jack Daniels, Crown Royal, Patrón, Bombay Sapphire	
Standard Cocktails	8.00
New Amsterdam Vodka, New Amsterdam Gin, Jim Beam, Dewars, Bacardi, El Jimador	
Imported Beer	9.00
Heineken, Corona, Stella Artois	
Domestic Beer	8.00
Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling	
Premium Wine by the Glass	10.00
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel	
Standard Wine by the Glass	8.00
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel	
Bottled Water	4.00
Assorted Sodas	3.00

OPEN BAR SERVICE

PREMIUM

Includes our Premium and Standard Liquors and Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	43.95
3 Hours	34.95
2 Hours	25.95

STANDARD

Includes our Standard Liquors and Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	39.95
3 Hours	31.95
2 Hours	23.95

WINE & BEER

Includes our Standard Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	30.95
3 Hours	24.95
2 Hours	18.95



