



Continental Breakfast

Gold Coast Continental 22-

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Breakfast Danish, Muffins
Assorted Mini Pound Cakes with House Made Jellies
Hearth Bagels, Cream Cheese, Preserves, Butter
Coffee and Hot Tea

Healthy Start Continental 26-

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Fresh Baked Muffins and Danish
Mini Breakfast Croissants
Hearth Bagels, Cream Cheese, Preserves, Butter
Build your own Yogurt Parfait Bar
Kashi Cereals, Bananas and Skim Milk
Coffee and Hot Tea

Additional Items

Breakfast Sandwiches 9-

House Made Canadian Ham, Egg and Brie on Fresh Baked Brioche

⊗ Omelet Station 10-

⊗ Country Ham, Cheddar, Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Fresh Salsa
(30 person minimum)

125- Chef Attendant Fee

Smoked Salmon Display 8-

⊗ Hearth Baked Bagels and Bialys, Cream Cheese, Capers, Onions, Tomato

Seasonal Fresh Fruit 8-

Granola Bars 4- each

Whole Fruit 4- piece

Muffins, Bagels and Danish 48- dozen

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Breakfast Buffets

30 Guest Minimum/ 125- Fee Will Apply to Groups Less Than 30 People

The Beachcomber 26-

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Pound Cakes with House Made Jellies
Hearth Bagels, Cream Cheese, Preserves, Butter
☒ Scrambled Farm Fresh Eggs
Red Skin Skillet Potatoes with Peppers, Onions
Applewood Smoked Bacon and Breakfast Sausage
Coffee and Hot Tea

Healthy Start Breakfast 28-

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Granola Parfait with Greek Yogurt
Kashi Cereal, Bananas, Skim Milk
Hearth Bagels, Cream Cheese, Preserves, Butter
☒ Hard Boiled Eggs
Chicken Sausage
Greek Yogurt with Berries
Coffee and Hot Tea

The Seacrest 34-

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Mini Croissants
Assorted Muffins and Danish
Granola Parfait with Greek Yogurt
Challah French Toast
Hearth Bagels, Cream Cheese, Preserves, Butter
☒ Scrambled Farm Fresh Eggs
Applewood Smoked Bacon, Breakfast Sausage
Red Skin Skillet Potatoes with Peppers, Onions
Coffee and Hot Tea

☒ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Plated Breakfast

All Breakfast Entrees Include Orange Juice and Coffee

Country Classic 26-

Two Scrambled Eggs, Applewood Bacon, Red Skin Skillet Potatoes and a Blueberry Muffin

☒ Lox Platter (Fit for You) 28-

Lox, Sliced Tomato, Red Onion, Capers, House Schmear

Served with your choice of Bagel

Ocean Avenue Brunch

36-

30 Guest Minimum/ 125- Fee Will Apply to Groups Less Than 30 People

Fresh Squeezed Orange, Grapefruit Juice

Muffins, Danish and Sticky Buns

Assorted Croissants

Assorted Bagels, Cream Cheese, Preserves and Butter

Smoked Salmon Platter, Sliced Tomato, Red Onions, Capers

Fruit Platter

Scrambled Eggs with Cheddar

Applewood Smoked Bacon and Breakfast Sausage

Endive & Frisee Salad with Lardons, Walnuts, Creamy Grain Mustard

Herb Marinated Skirt Steak

Sautéed Shrimp with Picholine Olives, Tomato, Basil Broth

Walnut and Grape Chicken Salad

Israeli Couscous with Stewed Tomatoes, Pine Nuts, Chervil

Assorted Pound Cakes

Coffee and Hot Tea

Upgrade Options

☒ The Chef's Omelet Station 10-

Whole Eggs or Egg White Omelets

Country Ham, Cheddar, Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Fresh Salsa

30 person minimum

125- Chef Attendant Fee

Bloody Mary Bar 12-

First: Choose your Premium Vodka- Assorted Flavors

Next: Tomato Juice, Clamato, Assorted Hot Sauces, Horseradish

The Rim: Old Bay, Celery Salt, Sea Salt, Cracked Pepper

Shake & Garnish Pickled Green Beans, Celery, Carrot Shavings, Shrimp Cocktail, Scallion, Olives,

Pickle Spear

125- Bartender Fee | Per Bar

☒ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Lunch Buffets

32- per person

30 Guest Minimum / 125- Fee Will Apply to Groups Less Than 30 People

The Avenue

Shrimp and Corn Bisque
Assorted Breads
Petit Greens with Goat Cheese, Dried Cherries, Curried Cashews, Citrus Vinaigrette
Braised Short Ribs, Wild Mushrooms, Lardons
Pecan Crusted Salmon, Caramelized Endive and Fennel
Herb Seared Airline Chicken Breast with Oven Dried Tomato, Lime Butter
Honey Carrots with Toasted Walnuts
Watercress Pesto Orzo
Pan Roasted Potatoes
Chocolate Cream Puffs, Key Lime Bars, Mixed Berry Tarts
Iced Tea, Coffee, Hot Tea

San Gennaro

Baked Focaccia
Tuscan Cabbage and Bean Soup
Heirloom Tomato, Fresh Mozzarella, Basil
Chicken Saltimbocca
Braised Short Rib Ravioli with Porcini Ragout
Shrimp Fra Diavolo
Garlic and Rosemary Roasted Potatoes
Baked Artichokes and Asparagus
Assorted Biscotti, Cannoli's, Ricotta Cheesecake
Iced Tea, Coffee and Tea

The Santorini

Herbed Pita with Chick Pea Yogurt Dip
Grilled Vegetable Platter with Tabbouleh
Roasted Herb Stuffed Leg of Lamb
Mustard and Herb Crusted Salmon
Chicken Tagine
Braised Turkish Lentils
Lemon Farro
Green Bean and Carrot Charmoula
Honey Spiced Babka, Pistachio Chocolate Baklava, Chocolate Tahini Toasted Ciabatta
Iced Tea, Coffee and Tea

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Lunch Buffets Continued

32- per person

30 Guest Minimum / 125- Fee Will Apply to Groups Less Than 30 People

All American

Iceberg Wedge, Bleu Cheese Crumbles, Plum Tomato, Cucumber, Chopped Egg, Bacon, Russian Dressing

From the Grill: Burgers (with and without Cheese) and Hot Dogs

Condiment Platter: Lettuce, Tomato, Onion

Grilled Chicken Kabobs, Lemon Oregano Beurre Blanc

Grilled Asparagus with Hollandaise

Yukon German Potato Salad, Honey Vinaigrette

Belgian Chocolate Block with Berries, Nuts, Berry Trifle, Assorted Mousse Push Pops

Strawberry Lemonade, Iced Tea, Coffee and Tea

**Add Grill Attendant for Outdoor Events for 125-

The Park Avenue

White Bean and Tomato Soup

Chef's Salad with Chopped Romaine, Ham, Turkey, Cheddar, Green Onion, Boiled Egg, Avocado

Hand Carve Roast Beef, Turkey, Corned Beef, Pastrami and Salami

Provolone, Gruyere, Swiss, Cheddar

Condiment Platter; Lettuce, Tomato, Onion, Sour Pickles

Semolina Fennel Raisin Bread, Pumpernickel Raisin, Sour Dough, Rye, Assorted Rolls

Grape Chicken Salad with Fresh Dill

New York Cheesecake, Chocolate Éclairs, Carrot Cake Bars

Ice Tea, Coffee and Tea

The Classic

Beef Barley Soup

Artisan Rolls

Hydro Arugula and Frisee with Goat Cheese, Candied Walnuts, Roasted Grapes, Champagne Vinaigrette

Baked Chicken with Picholine Olives, Mushrooms, Lemon Garlic Buerre Blanc

Sautéed Seafood Cioppino

Home Made Meatloaf, Wild Mushroom Truffle Essence

French Beans with Balsamic Onions

Herbed and Roasted Baby Yukons

Strawberry Shortcake, Lemon Raspberry Verrines, Chocolate Cake Bar

Strawberry Lemonade, Iced Tea, Coffee and Tea

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



The Plated Lunch

All Entrees Served with Ciabatta and Creamery Butter

First Course- Select one

- Iceburg Wedge, Bleu Cheese Crumbles, Plum Tomato, Cucumber, Chopped Egg, Bacon and Russian Dressing
- Baby Field Greens with Feta, Cashews, Chick Peas, Black Figs, Roasted Shallot Vinaigrette
- Baby Romaine, Pickled Onions, Pesto Focaccia Croutons, Key Lime Dressing
- Heirloom Tomato, Burrata, Eggplant Caponata, Aged Balsamic
- Wild Mushroom Strudel with Braised Leeks and Truffle Essence

Entrée Selections

Select two

Bleu Cheese Crusted Petite Filet Mignon 36-

Pan Seared Airline Chicken with Wild Mushroom Reduction 32-

Pecan Crusted Salmon 32-

Market Fish 32-

with Choice of Sauce: Key Lime Beurre Blanc, Mustard Beurre Blanc,
Pineapple Mango Chutney

Pan Seared Skirt Steak with Salsa Verde 34-

Select one Vegetable and one Starch:

- Sweet Potato Mash
- Chive Whipped Potato
- Garlic Roasted Potato
- Basmati Rice
- Haricots Verts
- Jumbo Asparagus
- Baby Zucchini

Dessert –Select one

Carrot Cake

Chocolate Mousse Bomb

Key Lime Tart

All Entrees Served with Ice Tea, Coffee and Tea

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



The Lunch Box

26- per person

All Box Lunches Include Pasta Salad, Dirty Chips, Seasonal Whole Fruit, Chocolate Chip Cookie

The Sonoma

Smoked Turkey, Camembert, Cucumber and Watercress on Multi Grain Bread

The New Yorker

Pastrami, Turkey, Provolone, Tomato and Pickles on Rye

Monsieur

Fresh Ham, Gruyere, Sliced Apple, Honey and Mustard on a Whole Grain Croissant

The Pub

Roast Beef, Stilton, Braised Balsamic Leeks and Watercress on a Baguette

Muffaletta

Prosciutto, Salami, Mortadella, Pepperoni, Provolone, Italian Salad on Ciabatta

The Garden

Roasted Portabellas, Cauliflower, Broccoli, Watercress, Charred Truffle Tomato and Pesto Cream Cheese on Focaccia

Beverages

Assorted Soft Drink 3- each

Bottle Water 3- each

Beverages to be charged on consumption

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Plated Salad and Sandwich Selection

Salads include Assorted Rolls, Dessert, Iced Tea, Coffee and Tea

Grilled Chicken Caesar Salad 24-

Baby Romaine, Croutons, Grana Padano and House Made Dressing
with Jumbo Grilled Shrimp 28-

Mediterranean Chicken Cobb 24-

Romaine, Tomato, Chick Peas, Feta, Black Olives, Israeli Couscous, Roasted Tomato, Oregano
Vinaigrette

Sandwiches include Pasta Salad, Seasonal Whole Fruit, Dessert, Iced Tea, Coffee and Tea

The Sonoma 22-

House Smoked Turkey Breast, Cucumber, Alfalfa Sprouts, Camembert on Multi Grain Bread

The Pub 22-

Roast Beef, Stilton, Braised Balsamic Leeks and Watercress on a Baguette

Muffaletta 24-

Prosciutto, Salami, Mortadella, Pepperoni, Provolone, Italian Salad

The Garden 22-

Roasted Portabellas, Cauliflower, Broccoli, Watercress, Charred Truffle Tomato and Pesto Cream Cheese
on Focaccia

Dessert- Select one

Traditional New York Cheesecake

Key Lime Pie

Hazelnut Chocolate Marquis

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Corporate Meeting Package

68- per person

15 Guest Minimum and a Maximum of 50 Guests

Gold Coast Continental

Fresh Squeezed Orange, Grapefruit Juice, Cranberry Juice, Coffee, Tea

Seasonal Fruit Display

Breakfast Danish, Muffins

Hearth Baked Bagels with Cream Cheese, Preserves, Butter

Mid - Morning Break- Assorted Soda, Bottled Water, Coffee, Tea

Break is based on 15 minutes

Lunch (Select one)

(Option 1) Italian

House- Made Focaccia

Ovoline Mozzarella, Heirloom Tomatoes, Watermelon, Basil, Balsamic Vinaigrette

Airline Chicken Breast Cacciatore

Agnolotti Pasta with Arabiatta Sauce

Artichoke and White Bean Ragout

Pasti Ciotti, Ricotta Cheesecake, Chocolate Hazelnut Torta

Iced Tea, Coffee and Tea

(Option 2) Deli Board

Baby Romaine, Pickled Red Onions, Focaccia Croutons, Key Lime Dressing

Hand Carved Roasted Turkey and Roast Beef

Apple Walnut Chicken Salad

Provolone, Swiss and Cheddar

Semolina Fennel Raisin Bread, Marble Rye, White and Pumpernickel

Condiment Platter, Lettuce, Tomato, Red Onion, Pickle Spears, Mayo, Mustard

Assorted House made Tea Cookies and Assorted Whoopee Pies

Iced Tea, Coffee and Tea

(Option 3) Classic

Chopped Romaine, Cherry Tomatoes, Roasted Red Onions, Feta, Red Wine Vinaigrette

Grilled Lemon Chicken, Minted Pesto

Meatloaf, Wild Mushroom Reduction

Saffron Rice

Garlic Spinach and Zucchini Cheese Pie

Belgian Chocolate Block with Berries and Nuts, Key Lime Bars

Iced Tea, Coffee and Tea

Afternoon Break (Select one)

Assorted Cookies, Granola Bars, Ice Cream Sandwiches, Double Fudge Brownies,

Chocolate Cashews, White Cheddar Popcorn

Assorted Soda and Bottled Water

Substitute the Executive Express Lunch Menu for Groups under 15 people

☒ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Theme Breaks

18- per person

Energizer

Granola Bars, Power Bars, Yogurt Covered Raisins, Chocolate Covered Cashews,
House Specialty Trail Mix
Red Bull, Vitamin Water, Soda, Water, Coffee and Tea

Strawberry Fields

Fresh Strawberries, Sweet Whipped Cream, Strawberry Cupcakes, Strawberry Mousse Push Pops,
Strawberry Whoopee Cookies, Chocolate Dipped Strawberries
Fresh Squeezed Strawberry Lemonade, Soda, Water, Coffee, Tea

Protein

Spicy Cashews, Berries and Honey Greek Yogurt, Hummus and Toasted Pita Chips, Tropical Trail Mix,
Bottled Water, Soda, Coffee and Teas

Confectionery

Double Fudge Brownies, Truffles, Espresso Beans, Chocolate Éclairs, Cupcakes, Chocolate Chip Cookies
Assorted Soda and Water, Coffee and Teas

Fromagerie

Imported and Domestic Cheeses with Grapes, Dried Fruits and Nuts, Mostardas,
Assorted Breads, Crackers
Soda, Water, Coffee and Tea

Ice Cream Break

Assorted Ben and Jerry's Cups, Hagen Daaz Ice Cream Bars, Double Fudge Brownies
Soda, Water, Coffee and Tea



Individual Break Items

Seasonal Fresh Fruit 8- person

Granola Bars 4- each

Whole Fruit 4- piece

Muffins, Bagels and Danish 48- dozen

Assorted Cookies 48- dozen

Double Fudge Brownies 48- dozen

Dirty Chips 4- bag

Pretzels 4- bag

Soft Pretzels 5- each

Popcorn 4- bag

Candy Bars 4- each

Yogurt 4- each

Assorted Nuts 15- per pound

Haagen Daaz Bars 6-each



Reception Menu

52- per person

All Reception Events are based on One Hour with a Minimum of 50 Guests

⊗ International Cheese Board

Spanish Manchego, Fiore Sardo, Piave Stravecchio, Pecorino Tuscano and Tomme de Savoie
Spiced Nuts, Dried Fruits
Artisanal Breads

Butler Passed Hors D'Oeuvres

Bleu Cheese Petite Beef Crostini, Basil Gelee
Fennel Tomato Phyllo Squares
Citrus Shrimp Skewer, Wasabi Aioli
Grilled Fontina, Tomato Bisque Shooter
Pork Pot sticker with Orange Ponzu
Madras Chicken Brochette, Spicy Mango Dipping

Pasta Station

Pasta: Orecchiette, Rigatoni, Fusilli
Sauce: Ala Vodka, Marinara, Chicken Bolognese
Toppings: Fresh Peas, Wild Mushrooms, Broccoli Rabe, Pecorino Romano & EVOO

- Add Lobster 12-
- Add Sausage 4-
- Add Shrimp 5-
- Add Chicken 5-

⊗ Carving Station** - Select two

Salt Roasted Aged Prime Rib, Smoked Cipollini Onions, Horseradish Cream and Petit Rolls
Slow Roasted Pork loin Stuffed with Sausage, Roasted Garlic and Dill with Amarena Cherry Relish
Apple Raisin Stuffed Turkey Breast, Turkey Gravy and Petit Rolls

Herb Scented Beef Tenderloin, Sauce Au Poivre 12- additional per person

** Chef Attendant 125- per Chef (1 Chef per 75 Guests) **

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Hand Crafted Hors D'Oeuvres

One Hour Unlimited (Select five)

Hand Crafted Hot Hors d'Oeuvres

Hawaiian Chicken Satay, Spicy Guava
Beef Empanada with Salsa Verde
Grilled Fontina and Tomato Bisque Shooter
Citrus Shrimp Skewer, Wasabi Aioli
Miniature Lump Crab Cakes, Key-Lime Aioli
Pan Seared Scallop Wrapped in Bacon
Pigs in a Blanket
Vegetable Spring Rolls with Hoisin
Spanakopita
Brie & Raspberry Preserve en Croute
Coconut Dipped Shrimp with Jezebel Sauce
Madras Chicken Brochette, Spicy Mango Dip
Pork Pot sticker, Ponzu Sauce
Beef Satay, Yuzo Marmalade

Cold Canapés

Tuna Tartare Spoon with Miso
Truffle Crab Custard, Caviar
Fennel Tomato Phyllo Squares
Smoked Salmon, Blackberry Jelly
Bleu Cheese Petit Beef Crostini, Basil Gelee
House Smoked Beef Tartar Canape, Pickled Red Onion
⊗ Bloody Mary Shrimp Shooter
⊗ Ciliegine Mozzarella and Cherry Tomato Skewer with Fig Glaze

3.75- per piece Served Butler Style or Displayed
18- per person Butler Style OR 22- per person Displayed

⊗ International Cheese Board 8-

Spanish Manchego, Fiore Sardo, Piave Stravecchio, Pecorino Tuscano and Tomme de Sovoie
Spiced Nuts, Mostardes, Dried Fruits
Artisanal Breads

Antipasto 12-

Spicy Mixed Italian Olives, Red and Green Cherry Peppers, Marinated Artichokes, Roasted Peppers,
Tomato Onion Salad, Roasted Squash, Zucchini and Eggplant, Cured Meats, Fresh Mozzarella, Focaccia,
EVOO and Balsamic

⊗ Chilled Jumbo Shrimp Display 16-

Lemon, Key Lime Cocktail Sauce
Ice Carving for 450- additional

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Dinner Stations Menu

72- per person

Minimum of 50 Guests - One Hour of Service

Choice of Four Action Stations

Mozzarella Bar

The Hot Side: Mozzarella Carrozza

The Cold Side: Mozzarella Rotondino

Roasted Peppers with Pine Nuts and Mint, Marinated Italian Olives, Heirloom Tomato and Basil Salad, Marinated Artichokes and Roasted Tomatoes

Pasta Station

Pasta: Orecchiette, Rigatoni, Fusilli

Sauce: Ala Vodka, Marinara, Chicken Bolognese

Toppings: Fresh Peas, Wild Mushrooms, Broccoli Rabe, Pecorino Romano & EVOO

- Add Lobster 12-
- Add Sausage 4-
- Add Shrimp 5-
- Add Chicken 5-

⊗ Carving Station Select two

Salt Roasted Aged Prime Rib, Smoked Cippolini Onions

Slow Roasted Pork loin Stuffed with Sausage, Roasted Garlic and Dill with Amarena Cherry Relish

Apple Raisin Stuffed Turkey Breast

Herb Scented Beef Tenderloin, Sauce Au Poivre 12- additional per person

Authentic NY Deli

Hot Hand Carved Pastrami, Corned Beef and Smoked Turkey (Select 2)

Selection of Pumpnickel Raisin, Marble Rye, Raisin Walnut

Sour Pickles, Pickled Beets, Cherry Peppers and Cole Slaw

New York Steak Fries, Cheese and Brown Gravy

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Dinner Stations Menu Continued

72- per person

Minimum of 50 Guests - One Hour of Service

Choice of Four Action Stations

Slider Bar

Prime Burger, Mango Ginger Chutney

Sliders served on Mini Brioche

House Made Gorgonzola Chips

Select two additional sliders

Chicken Burger, Blackberry Compote

Lamb Burger, Feta, Red Pepper Caper Relish

Sausage Burger, Pepper Onion Relish

Black Bean Burger, Spinach Artichoke Dip

Shrimp Burger, Brie, Apple Chutney

Tamale Station

House Smoked Korean Pork Tamale

Tomatillo Avocado Salsa, Charred Tomato Salsa, Kimchee Salsa

Chinese Steamer Station

Chinese Steam Bao Buns

with Carolina Style Pork BBQ, Country Slaw and Mango Marmalade

Tostada Bar

Amarillo Pepper Roasted Duck Tostada

Black Bean Salsa and Key Lime Crème

Gyro Bar

Shrimp and Andouille Gyro

Shredded lettuce, Tomato, Key-lime scented popcorn, Lime Tzatziki

Dessert Station

House-made Donuts,

Cannoli's with Custard, Amarillo Cherries and Cinnamon Cream

Pignoli Cookies and Assorted Biscotti

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Dinner Buffets

30 Guest Minimum/ 125- Fee Will Apply to Groups Less Than 30 People

The Tradewinds 68-

Shrimp and Corn Bisque

Coconut Luau Bread

Petit Greens with Goat Cheese, Dried Cherries, Curried Cashews, Citrus Vinaigrette

Bleu Cheese Crusted Filet Mignon, Wild Mushrooms, Lardons

Pecan Crusted Salmon, Caramelized Endive and Fennel

Blackened Dolphin, Orange Scented Buerre Blanc

Herb Seared Chicken Breast with Oven Dried Tomato Pesto, Lime Butter

Honey Carrots with Toasted Walnuts

Watercress Pesto Orzo

Pan Roasted Potatoes

Cream Puffs, Key Lime Tarts, Mixed Berry Tarts

Iced Tea, Coffee, Hot Tea

The Tuscan 68-

Baked Focaccia

Tuscan Cabbage and Bean Soup

Heirloom Tomato, Fresh Mozzarella, Basil

Chicken Saltimbocca

Steak Pizzaiola

Shrimp Fra Diavolo

Baked Manicotti with Ricotta, Prosciutto, Pecorino Cheese

Garlic and Rosemary Roasted Potatoes

Baked Artichokes and Asparagus

Assorted Biscotti, Cannoli's, Ricotta Cheesecake

Iced Tea, Coffee and Tea

Taste of Spain 68-

Gazpacho

Iceberg Lettuce, Asparagus, Picholini Olives, Tomatoes, White Anchovies, Balsamic Vinaigrette

Roast Chicken Madrid with Raisins, Almonds, Olives, Brown Demi

Seared Salmon, Horseradish Cream

Herb Crusted Beef Medallions, Mushrooms, Capers, Shallots, Ver Jus

Petit Peas, Pearl Onions and Lardons

Patatas Bravas

Caramel and Peanut Tart, Orange Catalan Flan, Churros with Rich Chocolate Dipping Sauce

Iced Tea, Coffee and Tea

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Dinner Buffets Continued

30 Guest Minimum/ 125- Fee Will Apply to Groups Less Than 30 People

The Cookout 58-

Yukon German Potato Salad, Honey Vinaigrette
Heirloom Tomato, Red Onion, Fresh Oregano Salad
House Made Gorgonzola Chips

Slider Bar

Prime Burger, Mango Ginger Chutney
Sliders served on Mini Brioche

Select two

Chicken Burger, Blackberry Compote
Lamb Burger, Feta, Red Pepper Caper Relish
Sausage Burger, Pepper Onion Relish
Black Bean Burger, Spinach Artichoke Dip
Shrimp Burger, Brie, Apple Chutney
French Macaroon Lollipops, Gourmet Cupcakes, Assorted Mousse Push Pops
Iced Tea, Coffee and Tea

La Parisienne 68-

Chilled Vichyssoise
Hydro Arugula, Roasted Beets, Goat Cheese, Red Wine Vinaigrette
Chicken Chasseur, Plum Tomatoes, Wild Mushrooms, Tarragon
Seafood Bouillabaisse
Grilled Lamb Chops, Pearl Onions and Prunes
Artichoke Gratin
Herb Roasted Potatoes
Hazelnut Bars, Chocolate Tarts, Assorted Verrines
Iced Tea, Coffee and Tea

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



The Plated Dinner

All Entrees Served with Ciabatta and Creamery Butter, Iced Tea, Coffee and Hot Tea

First Course- Select one

- Iceberg Wedge, Gorgonzola, Bacon Lardons, Sliced Tomato, Sliced Cucumber, Chopped Egg, Russian Dressing
- Baby Field Greens, Feta, Curried Cashews, Chick Peas, Black Figs, Roasted Shallot Vinaigrette
- Baby Romaine, Pickled Onions, Pesto Focacai Croutons, Key Lime Dressing
- Heirloom Tomato, Burrata, Eggplant Caponata, Aged Balsamic
- Wild Mushroom Strudel, Braised Leeks, Truffle Essence
- Slow Braised Pork Belly, Garlic Confit, Compressed Mango
- Risotto with Lump Crab and Oven Roasted Tomatoes
- Ahi Tuna, Avocado, Cucumber, Spice Pistachio, White Soy

Entrée Course- Select one

Pan Seared Tournedos of Filet Mignon 66-
Sauce Béarnaise

Roasted Petite Beef Filet and Simply Grilled Jumbo Shrimp 68-
Mushroom Red Wine Reduction

Pan Seared Airline Chicken Breast 62-
Wild Mushroom Reduction

Southern Fried Buttermilk, Spring Chicken 62-
Cranberry-Rhubarb Compote, Natural Jus

Roasted Salmon 62-
Key Lime Beurre Blanc, Mustard Beurre Blanc, Pineapple Mango Chutney

Truffle Crusted Market Fish 62-
Select one- Key Lime Beurre Blanc, Mustard Beurre Blanc, Pineapple-Mango Chutney

Slow Roasted Salt Crusted Prime Rib, Natural au Jus 66-

Cowboy Ribeye with Lobster Tail - \$78

Select One Vegetable and One Starch

- Sweet Potato Mash
- Chive Whipped Potato
- Garlic Roasted Potato
- Basmati Rice
- Haricots Verts
- Jumbo Asparagus
- Baby Zucchini

Dessert Course- Select one

- Carrot Cake
- Key Lime Tart
- Double Chocolate Bar
- Cheesecake

☒ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



Beverages

OPEN BAR

All Bars are stocked with Vodka, Scotch, Gin, Tequila, Whiskey, Rum, Beer and Wine
Premium Brands Pricing: \$18.00++ Per Person for the First Hour
\$9.00++ Per Person for Each Additional Hour

HOST BAR

All Bars are stocked with Vodka, Scotch, Gin, Tequila, Whiskey, Rum, Beer and Wine
**** FINAL BILLS ARE CALCULATED ON THE ACTUAL AMOUNT OF BEVERAGES CONSUMED**
PREMIUM BEER \$6.00
PREMIUM BRANDS \$9.00 DOMESTIC BEER \$5.00
CORDIALS \$10.00 HOUSE WINE \$7.00
SOFT DRINKS \$3.00 MINERAL WATERS \$3.00

CASH BAR

PREMIUM BEER \$6.00
PREMIUM BRANDS \$9.00 DOMESTIC BEER \$5.00
CORDIALS \$10.00 NON-ALC. BEER \$5.00
HOUSE WINE \$7.00 SOFT DRINKS \$3.00
****DRINK TICKETS ARE AVAILABLE @\$7.00++PER TICKET**

SPECIALTY BEVERAGES (PER GALLON)

FRUIT PUNCH \$175.00 MIMOSAS \$225.00
RUM PUNCH \$225.00 SANGRIA \$225.00
BLOODY MARY \$225.00 MARGARITAS \$225.00
CHAMPAGNE PUNCH \$225.00 INFUSED WATERS \$38.00

PREMIUM BEER SELECTIONS

AMSTEL LIGHT, BECK'S DARK, BECK'S LIGHT, CORONA, HEINEKEN, SAM ADAMS

DOMESTIC BEER SELECTIONS

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LIGHT, MICHELOB ULTRA LIGHT, O'DOUL'S

****BARTENDER FEE @\$125.00 PER BAR (1 PER 75 GUESTS) ****

⊗ = Gluten Free Options, Additional Options Upon Request
All Menus are Subject to a 22% Service Charge and Applicable Tax



INTERNET: EVENT TECHNOLOGY SERVICE

Group Internet Requirements

The Delray Beach Marriott does provide complimentary wireless Internet to our hotel guests however larger groups may require additional support. To ensure the success of your meeting we do ask that you discuss your Internet needs with your Sales/Event Team. To provide the best service to you we ask for the following information prior to your meeting:

1. What is your group's Internet speed expectation?
2. What are the times of use? (ie. Dates, times of day)
3. What is the number of simultaneous users? (ie. Number of active connections, not number of attendees)
4. What will your attendee's primary use be? (ie. On-line presentation, video streaming, peer to peer, VPN)
5. Are you required to provide dedicated static IP addresses? If so, how many?
6. What type of connection? (ie. Hard-wired or WiFi)
7. What if any technical support and assistance does the group expect from the hotel?
8. Who is the group's point of contact for technical issues? (must have decision making authority for the group)

*** NOTE: A one-time fee of \$300 ++ will be applied to groups requiring dedicated T-1 line access (Includes all equipment and labor)

Customers with extensive or unique needs such as Virtual Local Area Networks (VLAN) and Virtual Private Networks (VPN) should be put in contact with onsite Event Technology Services representative for specifications and pricing. All pricing includes labor, wiring, switches, hubs and 24/7 support and network monitoring.

FAQ:

Q. Who is the Internet Service Provider (ISP) for the hotel?

A. Meeting room access is controlled and monitored by Guest-Tek a leading provider to hotels and resorts around the world.

Q. How is access to the Internet provided?

A. All of the meeting space throughout the hotel is covered by wired or wireless access. Simply click on your Internet browser and complete the user registration information. Once completed, you will have access for the following 24 hours.

Q. Does my computer need any special configurations?

A. No. Just be sure TCP/IP is installed and is set for DHCP and all proxy settings are turned OFF.

Q. Can I access my company's secure server?

A. If you can generally access your company's network via the Internet you will be able to access it through the Delray Beach Marriott's Internet connection. Contact your Information Technology department for instructions. If you would like to set up a Virtual Private Network (VPN) in order to access your company network over the Internet, contact Event Technology Services representative for specifications and pricing.

Q. Can I get my IP address in advance?

A. Yes. While the network generally runs DHCP to eliminate the need for configuration, we do have Public IP addresses available should you require a static address.