

## **PLATED BREAKFASTS**

*All Plated Breakfasts served with Fresh Orange Juice, Bakery Basket and Freshly Brewed Starbucks Coffee and Herbal Teas*

**The Early Riser ~ Two Eggs Any Style with Home Fried Breakfast Potatoes, Sausage Patties, and your choice of Crispy Apple Cider Bacon or Grilled Ham. \$17**

**Eggs Benedict ~ Grilled Canadian Bacon and Freshly Poached Eggs Served on Toasted English Muffins, topped with Hollandaise Sauce. Accompanied by Steamed Fresh Asparagus and Sliced Tomatoes. \$19**

**The Joggers Feast ~ Scrambled Egg Whites Atop a Bed of Steamed Vegetables with Turkey Sausage, Fresh Sliced Tomatoes and Fresh Seasonal Fruit. \$18**

**Stuffed French Toast ~ Cinnamon Raisin French Toast Stuffed with Baked Apples or Strawberry Preserve and Smothered in Warm Syrup. Served with your Choice of Sausage Patties, Crispy Apple Cider Bacon or Grilled Ham. \$17**

**Blueberry Ricotta Pancakes ~ Light and Fluffy Buttermilk and Ricotta Pancakes Griddled with Fresh Blueberries, Powdered Sugar, Warm Syrup and your choice of Sausage Patties, Crispy Apple Cider Bacon or Grilled Ham. \$17**

## **BREAKFAST BUFFETS**

*Guarantees of less than 25 will incur a \$150 service charge*

*Buffets include Freshly Brewed Starbucks Coffee, Herbal Teas and Assorted Fruit Juices*

### **The Intercoastal**

Assorted Breakfast Breads & Pastries to include: Danishes, Muffins, Cinnamon Rolls and Baked Scones

Assorted Yogurts with Fruit and Granola

Fresh Scrambled Eggs

Crispy Apple Cider Bacon and Spicy Sausage Links

Hot Oatmeal with Brown Sugar and Raisins

Fruit Preserves and Whipped Butter

\$20 per person

Hard Boiled Eggs

Home Fried Breakfast Potatoes

Assorted Dry Cereals with Milk

Fresh Seasonal Fruits and Berries

### The Beaches Big Breakfast

Assorted Breakfast Breads & Pastries to include: Danishes, Muffins, Cinnamon Rolls and Baked Scones

Assorted Yogurts with Fruit and Granola

Crispy Apple Cider Bacon, Spicy Sausage Links and  
Grilled Ham

Cinnamon Raisin French Toast

Buttermilk Biscuits with Country Style Gravy

Assorted Dry Cereals with Milk

\$25 per person

Fresh Scrambled Eggs

Home Fried Breakfast Potatoes

Buttermilk Pancakes

Fresh Seasonal Fruits and Berries

Hot Oatmeal with Brown Sugar and Raisins

Fruit Preserves and Whipped Butter

### BREAKFAST ENHANCEMENTS

Assorted Breakfast Sandwiches

\$5.00 per person

~Sausage, Egg and American Cheese

~Ham, Egg and American Cheese

~ Bacon, Egg and American Cheese

~Egg and American Cheese

~ Spinach, Egg Whites and Monterey  
Jack Cheese

Waffle Station\* Belgian Waffles

Made to Order with Warm Syrup,

Fresh Assorted Berries, Whipped

Cream and Brown Sugar

\$7 per person

\*Culinarian Required \$80

Breakfast Burrito

Sausage, Peppers, Onions, Egg and Cheddar

Cheese Fresh House Made Pico De Gallo

\$5 per item

Grits Station\*

Stone Ground Grits with Assorted Toppings:

Mushrooms, Spinach, Caramelized Onions,

Scallions, Assorted Cheeses and Herbs

\$5 per person

With Sautéed Shrimp \$8 per person

Egg Strata

Baked Breakfast Casserole of

Sausage, Onions, Peppers, Potatoes

and Mixed Cheeses and Finished

with Herbed Bread Crumbs

\$6 per person

Omelet Station\* Fresh Eggs with

Assorted Toppings: Ham, Bacon,

Sausage, Onions, Peppers,

Mushrooms, Tomatoes, Spinach and

Assorted Cheeses \$7 per person

## **CONTINENTAL BREAKFASTS**

*Continental prices are based on 1 hour of service and do not include seating or table service.*

### The First Coast Continental

Selection of freshly Baked Croissants, freshly Prepared Danish and Mini Muffins

Assorted Bagels with Cream Cheese

Assorted Dry Cereals with Milk

Fresh Seasonal Fruits and Berries

Fresh Squeezed Florida Orange Juice and Assorted Juices

\$17 per person

Hot Oatmeal with Brown Sugar and Raisins

Fruit Preserves and Whipped Butter

Assorted Yogurts and Granola

Freshly Brewed Starbucks Coffee and Herbal Teas

### The St. Johns Continental

Assorted Bagels with Cream Cheese

Assorted Dry Cereals with Milk

Assorted Yogurts and Granola

Freshly Brewed Starbucks Coffee and Herbal Teas

\$20 per person

Freshly Baked Cinnamon Rolls and Scones

Hot Ham, Egg and Cheddar Cheese Croissants

Fresh Seasonal Fruits and Berries

Fresh Squeezed Florida Orange Juice and Assorted Juices

## **COFFEE BREAKS**

### **A LA CARTE REFRESHMENTS**

Starbucks Regular & Decaffeinated Coffee \$60 /gallon

Assorted Tazo Teas \$4/per bag

Freshly Brewed Tetley Iced Tea \$45/ 3 gal

Assorted Chilled Juices \$55/gallon

Soft Drinks \$3 each

Bottled Waters \$3 each

Sparkling Water \$4 each

Red Bull Energy Drink \$5 each

Bottled Odwalla Juices \$6 each

PowerAde \$6 each

Vitamin Water \$6 each

Fresh Danishes, Scones, or Muffins \$25/baker's dozen

Jumbo Danishes, Muffins, Croissants, Scones, or Cinnamon Rolls  
\$42 baker's dozen

Assorted Bagels \$36/ baker's dozen

Mini Muffins \$20/ baker's dozen

Sliced Fresh Fruit \$5/ per person

Assorted Whole Fruit \$2 each

Individually Bagged Potato Chips or Pretzels \$2 each

Trail Mix \$22 per pound

Assorted Granola Bars \$2 each

Assorted Protein Bars \$3 each

Brownies or Blondies \$28 baker's dozen  
Candy Bars \$3 each  
Ice Cream Bars, Sandwiches and Italian Ice \$4 each  
Chocolate Covered Strawberries \$55 bakers dozen

Assorted Mixed Nuts \$18 per pound  
Tortilla Chips, Salsa and Sour Cream \$5 per person  
Hot Soft Salted Pretzel \$3 each  
Fresh Baked Otis Spunkmeyer Cookies \$28 baker's dozen

## **REFRESHMENT BREAKS**

*Breaks will be served for 15-30 minutes*

### **Morning Recharge**

Freshly Brewed Starbucks Coffee and Iced Tea, Assorted Scones and Fresh Sliced & Whole Fruit \$9 per person

### **Movie Theatre Break**

Assorted Movie Theatre Sized Candies, Freshly Popped Popcorn. Tortilla Chips with Cheese Sauce, Lemonade \$13 per person

### **Brain Freeze Package**

An Assortment of Ice Cream Bars and Sandwiches. Italian Ice Flavors and Frozen Popsicles \$10 per person

### **Fitness Break**

Chef's Selection of Seasonal Fruits, Tropical Trail Mix Blend, Assorted Granola Bars, Yogurt Parfait Station \$13 per person

### **Fiesta Break**

Tortilla Chips with Spicy Cheese Dip, Cilantro Sour Cream and Roasted Tomato and Garlic Salsa, Mini Beef Empanadas with Jalapeno Ranch, Limeade & Lemonade \$14 per person

### **Energy Break**

Assorted Granola Bars, Mixed Cheeses and Crackers Garnished with Nuts and Dried Fruits, Crudités with Creamy Spinach Dip \$13 per person

### **Stadium Break**

Popcorn, Peanuts and Tortilla Chips, Cotton Candy and Hot Soft Pretzels, Cheese Dip and Spicy Mustard, Lemonade \$14 per person

### **Sweet Tooth Madness**

Gourmet Cookies and Brownies, Assorted Candies and Candy Bars, Whole and Chocolate Milk \$13 per person

## **DOUBLE DUTY BREAKS**

*Served mid morning and mid afternoon for 15-30 minutes specially designed to reboot the senses*

### **Energy Boost**

Mid Morning: Fresh Fruit Skewers with Honey Yogurt Dipping sauce, Odwalla Fruit Smoothies, Frozen Fruit Bars

Mid Afternoon Break: Cinnamon Imperials, Berries with Raw Sugar, Ginger Snaps, Lemon & Lime Yogurt Parfaits with Granola, Pink Lemonade & Arnie Palmers \$24 per person

### **"Well Done Team"**

Mid Morning: Champagne flute of Sparkling White Grape Juice, with a Raspberry and Fresh Mint garnish, Coconut Macaroons and Amaretto Tea Cookies, Baked Brie en Croute with Berry Marmalade

Mid Afternoon Break: Assorted Jelly Beans & Candies in Company Colors, White Cheddar Popcorn, homemade Brownies & Cookies with hand scooped Vanilla Ice Cream, Root Beer & Coca Cola Floats \$29 per person

### **Stress Reduction Break**

Mid Morning: Cinnamon Spiced Granny Apple Yogurt Shooters, Melon Slices with Kiwi and Blueberry garnish, Trail Mix with Mixed Nuts and Dried Fruits, Citrus & Raspberry Iced Tea

Mid Afternoon: Fresh Sushi, handmade Chicken & Vegetarian Spring Rolls, Wasabi dried Peas, Chocolate dipped Fortune Cookies Iced Ginger Tea and hot Green Tea \$32 per person

## **EXPRESS BOX LUNCH**

Express Box Lunches Include: Choice of Potato Chips, Fresh Fruit or Gourmet Cookie \$17 Per Person

Ham/Turkey and Cheese ~ Cure 81 Ham or Oven Roasted Turkey Breast with Swiss or American Cheese accompanied with Lettuce, Tomato and Onion on White or Wheat Bread.

Chicken/Tuna Salad ~ Freshly Prepared Chicken or Tuna Salad with Lettuce, Tomato and Onion on White or Wheat Bread.

## **BOXED LUNCHES**

*All Box Lunches Include: Potato Chips, Fresh Fruit, Tri-color Tortellini Salad and Gourmet Cookie, One Bottle Spring Water .  
Preselect up to three choices. Boxes will be labeled. \$21 Per Person*

### Oven Roasted Turkey Focaccia

Turkey Breast with Cheddar and Swiss Cheese on Fresh Focaccia Bread with Shredded Lettuce, Tomatoes, Red Onions and Apple Cider Bacon

### Chicken Caesar Sun Dried Tomato Wrap

Marinated Grilled Chicken with Parmesan Romano Cheese, Crisp Hearts of Romaine, Creamy Caesar Dressing

### Zesty Italian Ciabatta

Cure 81 Ham, Salami, Pepperoni, Provolone Cheese with Lettuce, Tomato, White Onion and Zesty Italian Dressing

### Roasted Veggie Hoagie

Roasted Red Peppers, Portabella Mushrooms, Red Onions and Zucchini with Fresh Mozzarella Cheese and Balsamic Glazed Mixed Greens

## **SIMPLE LUNCH SELECTIONS**

*Lunches are presented with, Fresh Rolls and Butter, Chefs Choice Dessert, Starbucks Regular and Decaffeinated Coffee, Herbal Teas  
and Freshly Brewed Iced Tea & House Hand Dessert.*

Open Faced Turkey Sandwich ~ Oven Roasted Turkey Breast Piled High over Texas Toast and Mashed Potatoes, Smothered with Brown Gravy and served with Green Beans \$17.50

Bold City Club ~ Cure 81 Ham, Oven Roasted Turkey Breast, Cheddar Cheese, Lettuce, Tomato and Apple Cider Bacon served on a Hoagie Roll with Potato Chips, Pasta Salad and a Pickle \$17.50

Grilled Chicken Caesar Salad ~ Grilled Marinated Boneless Breast of Chicken Sliced atop Crisp Romaine Hearts with Fresh Croutons, Grated Parmesan Cheese and Tossed in Creamy Caesar Dressing \$16      Steak Caesar \$20      Salmon Caesar \$19

Berry Chicken Salad ~ Mixed field greens with Assorted Nuts, Feta Cheese, Marinated Chicken Strips, Fresh Berries, Red Onion and Cucumbers with Raspberry Vinaigrette Dressing \$18

## **PLATED LUNCH SELECTIONS**

*Plated Lunches are presented with House Garden Salad, Fresh Rolls and Butter, Chefs Choice Vegetable, Starch & Dessert, Starbucks Regular and Decaffeinated Coffee, Herbal Teas and Freshly Brewed Iced Tea*

Chicken Cordon Bleu ~ Panko Breaded Chicken Breast Stuffed with Cure 81 Ham and Imported Swiss Cheese \$20.50

Chicken Parmesan ~ Hand Breaded Chicken Breast over Penne Noodles with Marinara Sauce and Freshly Grated Parmesan Cheese \$19.50

Mediterranean Chicken ~ Lightly Sautéed Chicken Breast marinated and served with Calamata Olives, Feta Cheese, Pignolia, Tzartar and Extra Virgin Olive Oil \$21.50

Broiled Salmon Sautee ~ Healthy Broiled Salmon \$22

Baked Tilapia ~ Farm Raised Tilapia Lightly Seasoned and Baked until Fork Tender and Flaky served with a Lemon Beurre Blanc \$19.50

Pork Tenderloin ~ Herb Roasted Pork Tenderloin Slow Roasted until Tender and Juicy with a Sweet & Spicy au Jus \$20.95

## **LUNCH BUFFETS**

*Minimum 25 person charge. Guarantees of less than 25 will incur a \$150 service charge*

*Lunch Buffets include Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Tea and Ice Tea*

### Market Fresh Platter

Hearty Chicken Noodle Soup

Creamy Tomato Basil

Assorted Sandwiches and Wraps to Include:

Turkey and Cheddar

Chicken Caesar

Chicken/Tuna/Egg Salad

Kosher Dill Pickles, Fresh Fruit Salad and Assorted Bagged Potato Chips

Ham and Swiss

Grilled Vegetables

Zesty Italian

\$24 per person

Soup and Salad Buffet

Choice of Two Soups:

Hearty Chicken Noodle  
New England Clam Chowder  
Sliced Fruit Display  
Field Green House Salad

Creamy Tomato Basil  
Bold City Beer Cheese  
Crispy Romaine Caesar Salad  
Tomato Mozzarella Salad  
Fresh Rolls and Butter

Grilled Chicken Breasts and Marinated Flank Steak  
Mini Dessert Bites  
\$24 per person

Italian Buffet

Garden Fresh House Salad  
Tomato Mozzarella Salad with Fresh Basil and Balsamic Glaze Reduction  
Three Cheese Lasagna with Meaty Marina Sauce  
Chicken Parmesan, Penne with Alfredo Sauce  
Italian Green Beans with Basil and Garlic  
Garlic Bread and Butter  
Mini Dessert Bites  
\$25 per person

South of the Border Buffet

Build Your Own Feast Complete with Hard and Soft Taco Shells, Nacho Chips and Tortilla Wraps, Beef, Cheese, Lettuce, Tomato, Cilantro Sour Cream, Jalapenos, Salsa and Fresh Guacamole  
Chicken and Cheese Quesadillas  
Refried Beans and Spanish Rice  
Mini Dessert Bites  
\$25 per person



Great American Backyard BBQ Buffet

Hamburgers	All Beef Hot Dogs
Grilled Bratwurst	Grilled Chicken Breast
Pulled Pork BBQ	Fried Chicken
BBQ Pork Riblets (add \$2 per person)	BBQ Baked Chicken
Beef Brisket (add \$3 per person)	

Served with Potato Salad, Baked Beans and Green Beans, Rolls and Butter, Iced Tea, Lemonade and Apple Cobbler  
Pick 2 Entrees for \$25 Pick 3 Entrees for \$28

**HORS D'OEUVRES DISPLAYS**

*Minimum 25 person charge each*

**Gourmet Cheese Display**

Worldly Selection of Cheeses served with Assorted  
Gourmet Crackers and garnished with Fresh Fruit  
\$5 Per Person

**Vegetable Crudités**

Fresh Garden Vegetables served with a Specialty Herb Dip  
\$4 Per Person

**Handmade Chip and Dip Presentation**

Pita Chips with Hot Crab Dip, Hand Cut Potato Chips with  
French Onion Dip and Corn Tortilla Chips with Pico De  
Gallo and Cilantro Lime Sour Cream  
\$6 Per Person

**Fresh Fruit Presentation**

Chefs Selection of Fresh Seasonal Fruits and Berries Delicately  
Displayed and served with Crème Fraîche  
\$5 Per Person

**Mediterranean Feast**

Freshly Prepared Hummus and Tzatziki with Pita Chips, Carrots &  
Celery  
\$125 (serves 30)

**Antipasto Platter**

An assortment of Artichokes, Olives, Roasted Peppers, Smoked  
Meat and Cheeses, Drizzled with Extra Virgin Olive Oil and served  
with Toasted Italian Crostini  
\$5.5 Per Person

#### Yellow Fin Ahi Tuna Presentation

Sushi Grade Yellow Fin Ahi Tuna served Rare atop a bed of Asian Slaw with Wasabi Cream, Teriyaki Lime Marinade, Pickled Ginger and Black Sesame Seeds

\$225 Serves 30

#### Chicken Wing Platter

An Assortment of Grilled and Fried Chicken Wings to include Lemon Pepper, Honey BBQ, Blackened, Buffalo and Teriyaki served with Ranch, Bleu Cheese, Celery and Carrots

\$150 (about 100 wings)

#### Smoked Salmon Platter

Wood Smoked Salmon with Capers, Lemons, Red Onions, Chopped Egg

\$190 Serves 30

### **ACTION STATIONS**

*Stations add a flare to your receptions and are a sampling of various creations. Stations are based upon an approximate 4 ounce serving per person. Stations may be added to any buffet or hors d'oeuvre presentation. Culinarian fee of \$80 per 2 hour presentation for each 100 people.*

#### Roast Prime Rib of Beef

Slow Roasted Premium Certified Angus Beef, Thinly Sliced with Fresh Rolls, Horseradish Sauce and Caramelized Onions

\$250

Serves 25

#### Roasted Breast of Turkey

Served with Sweet Cranberry Relish, Honey Dijon Mustard Glaze and Homemade Gravy

\$200

Serves 25

#### Honey Glazed Spiral Virginia Ham

Served with Pineapple Glaze, Sweet Peppers, Onions, and Buttermilk Biscuits

\$150

Serves 25

#### Pasta Station

Cheese Tortellini and Penne Pasta with Creamy Alfredo or Marinara Sauce, Grilled Chicken & Sautéed Shrimp

Parmesan Cheese and Fresh Bread Sticks \$13 per person

#### Mashed Potato Station

Fluffy Whipped or Baked Idaho Potatoes or Sweet Potatoes with Assorted Toppings: Shredded Cheddar and Parmesan Cheeses, Sour Cream, Butter, Bacon, Chives, Cinnamon Butter, Pecans, Marshmallows and Brown Sugar \$11 per person (Culinarian not required)

#### Grits Station

Stone Ground Grits with Assorted Toppings: Sautéed Shrimp, Mushrooms, Spinach, Caramelized Onions, Scallions, Assorted Cheeses and Herbs \$11 per person

**Blackened Tenderloin Tip Action Station**

Served with BBQ Sauce, Béarnaise, Honey Dijon Mustard and  
Fresh Rolls \$300 Serves 25

**Petite Crab Cake Action Station**

Served with Spicy Remoulade Sauce, Lemon Beurre Blanc and  
Fresh Rolls \$275 Serves 30

**Chocolate Fondue Station**

Decadent Milk Chocolate Fondue with Strawberries, Pineapples,  
Cubed Pound Cake, Marshmallows, Rice Krispie Treats and  
Pretzel Rods \$19 per person (Culinarian not required)

**Far East Station**

Stir Fried Beef & Chicken with Lo Mein Noodles and Fried Rice,  
Oriental Vegetables, Spicy Garlic and Ginger Sauce,  
Chopsticks and Condiments \$15 per person

**South of the Border Station**

House Made Salsa, Guacamole and Fresh Tortilla Chips, Mini Chicken  
and Cheese Quesadillas, Spicy Chicken Empanadas with Roasted Peppers  
and Monterey Jack Cheese, Spanish Rice \$17 per person

**HORS D'OEUVRE BITES**

*Each serving is 50 pieces. An allowance of 4-6 pieces passed per person is recommended for a dinner reception and 12-14 pieces per person for a cocktail reception.*

Cold Hors D'oeuvres

Bruschetta \$125  
Deviled Eggs \$100  
Fruit Skewers \$150  
Mini Finger Sandwiches \$175  
Crudite Shooters \$200

Twice Baked New Potatoes \$100  
Assorted Canapés \$125  
Cocktail Shrimp \$150  
Ahi Tuna \$175  
Assorted Sushi Platter \$175

Hot Hors D'oeuvres

Corn Nuggets \$60

Sesame Chicken \$75

Breaded Corn Nuggets \$75

Crispy Four Cheese Ravioli \$75

Handmade Vegetable Spring Rolls \$75

Handmade Chicken Spring Rolls \$75

Meatballs \$75

Chicken Satay \$100

Sliders \$200

Pot Stickers \$115

Assorted Mini Quiche \$150

Spanakopita \$125

Crab Stuffed Mushrooms \$150

Beef Kabobs \$150

Mini Crab Cakes \$175

Bacon Wrapped Scallops \$175

Basil Bacon Shrimp \$175

Baked Brie \$200

Mini Beef Wellington \$200

Fuller Warren Hors D'oeuvres Buffet

Your Choice from the above listed Hors D'oeuvre Bites, Displays and Action Stations.

Selection of 10-12 pieces per person.

Three items to be butler passed during reception hour and the rest presented during the dinner hour.

\$42 per person

## **DINNER SELECTIONS**

*Dinners are presented with House Garden Salad, Fresh Rolls and Butter, Chefs Choice Vegetable, Starch and Dessert, Starbucks Regular and Decaffeinated Coffee, Herbal Teas and Freshly Brewed Iced Tea*

**Chicken Piccata** ~ Tender Boneless Breast of Chicken with a Lemon Caper Sauce \$29.50 per person

**Chicken Florentine** ~ Lightly Breaded Boneless Chicken Breast Stuffed with Spinach and Ricotta Cheese served atop a Bed of Noodles and Finished with a White Wine Cream Sauce \$31 per person

**Chicken Marsala** ~ Lightly Dusted Chicken Breasts Braised with Marsala Wine and Smothered in Mushrooms \$31 per person

**Pecan Crusted Salmon** ~ Fresh Salmon Cut In House Daily, Pecan Crusted and Topped with a Cilantro Mango Dressing \$32 per person

**Blackened Mahi Mahi** ~ Freshly Caught Mahi Mahi Lightly Blackened and Pan Seared to Perfection \$33 per person

**Pineapple Glazed Pork Tenderloin** ~ Pork Tenderloin Slow Roasted until Tender and Juicy with a Pineapple Glaze \$34 per person

**London Broil** ~ Marinated London Broil Wood Grilled to Perfection and drizzled with a Red Wine Demi \$35 per person

**Prime Rib Au Jus** ~ Premium Certified Angus Beef Slow Roasted Overnight, served at Medium \$39 per person

**Sliced Roast Tenderloin** ~ Prepared to Medium, Sliced and presented with au Jus or Maitre d'butter Market Price

**Sliced Tenderloin & Salmon Duet** ~ Perfectly Paired Duo plate with herbed Maitre d' Butter Market Price

**London Broil & Chicken Marsala Duet** ~ Marinated and Sliced London Broil paired with Breast of Chicken married in a Marsala Duet \$39.50

**Filet Mignon & Chicken Oscar Duet** ~ 6oz Medium Filet with Chicken, Asparagus and Crab Meat both with Béarnaise \$56

Customized Entrees are also available.

**Plated Desserts**

Upgrade your meal service with an exceptional treat!

Fresh Seasonal Berries Served Over Vanilla Ice Cream in an Almond Florentine Basket. \$3

Double Chocolate Mousse Served with Fresh Seasonal Berries and a White Chocolate \$1

Key Lime Mousse Served Over a Bed of Graham Cracker crumbs with Freshly Prepared Whipped Cream. \$1

Strawberry Shortcake Strawberries & Biscuit Served with Freshly Prepared Whipped Cream. \$2 in season

Harvest Apple Cobbler Homemade and Served A La Mode with Vanilla Ice Cream and Warm Caramel Sauce. \$3

Raspberry Cheesecake Served with Fresh Raspberries, Raspberry Coulis and Freshly Prepared Whipped Cream. \$3

Florida Key Lime Pie Served with Freshly Prepared Whipped Cream and Lime Coulis. \$2

Chocolate Lava Cake Dusted with Powdered Sugar and Served with Fresh Strawberries. \$3

Blueberry Crème Brulee Vanilla Bean Custard with Caramelized Sugar and Blueberry Compote \$4

Ice Cream or Sorbet Chef Selection of Flavors Served in an Almond Florentine Basket. \$2

## **DINNER BUFFETS**

*Buffets require a minimum of 25 people otherwise a surcharge will be applied. Buffets will be offered for 60-90 minutes.  
Buffets will include Iced Tea, Coffee Service and a warm Bakery Basket with Butter.*

### Acosta Dinner Buffet

\$30 per person with 2 Entrees

\$33 per person with 3 Entrees

#### 2 Salad Options

Pasta Salad

Potato Salad

Fruit Salad

Baby Greens

Tossed Field Greens

Caesar

Tomato Mozzarella

Cucumber, Tomato and Onion

Broccoli Salad

Crispy Noodle Veggie

Asian Salad

Roasted Balsamic Veggie Platter

Rotini Salad with Pesto

#### Entrees

Baked Tilapia with Lemon Beurre Blanc

Beef Stroganoff

Chicken Florentine

Chicken Parmesan

Hunter Style Chop Steak

Pineapple Glazed Ham Steaks

#### 2 Side Options

Wild Rice Pilaf

Home Style Mashed Potato

Fresh Steamed Broccoli

Green Bean Almandine

Risotto

Honey Glazed Petite Carrots

Sweet Potatoes

Herb Roasted Redskin Potatoes

Herbed Pasta

Medley of Seasonal Vegetables

Italian Herbed Root Vegetables

Whipped Mashed Potatoes

Southern Style Mac & Cheese

Blackened Chicken Alfredo

Chicken Cordon Bleu

Chicken Marsala

Chicken Piccata

Yankee Pot Roast

Seafood Newberg

Sweets table with Starbucks Coffee & Tazo Teas

Dames Point Buffet

\$36 per person with 2 Entrees

\$39 per person with 3 Entrees

30 minutes of passed hors d'oeuvres prepared by our culinary specialists to compliment your dinner

2 Salad Options

Pasta Salad

Potato Salad

Fruit Salad

Baby Greens

Tossed Field Greens

Caesar

Tomato Mozzarella

Cucumber, Tomato and Onion

Broccoli Salad

Crispy Noodle Veggie

Asian Salad

Roasted Balsamic Veggie Platter

Rotini Salad with Pesto

Soup du Jour

Entrée Selections:

Beef Wellington

Chicken Mediterranean

Crab Stuffed Flounder

Grilled Halibut

Pecan Crusted Salmon

Prime Rib Au Jus

Sea Bass with Mango Chutney

2 Side Options

Wild Rice Pilaf

Home Style Mashed Potato

Fresh Steamed Broccoli

Green Bean Almandine

Risotto

Honey Glazed Petite Carrots

Sweet Potatoes

Herb Roasted Redskin Potatoes

Herb Pasta

Medley of Seasonal Vegetables

Italian Herbed Root Vegetables

Whipped Mashed Potatoes

Southern Style Mac & Cheese

Blackened Mahi Mahi with Black Bean and Corn Salsa

Chicken Oscar

Eggplant Parmesan

London Broil with Red Wine Demi Glaze

Fried Catfish

Stuffed Pork Tenderloin

Seafood Pasta Primavera

Sweets table with Starbucks Coffee & Tazo Teas



Great American Backyard BBQ Buffet

Pulled Pork BBQ

All Beef Hot Dog Bar

Additional Entrée(s):

Grilled Bratwurst

Grilled Chicken Breast

Hamburgers

Fried Chicken

BBQ Pork Riblets

BBQ Baked Chicken

Beef Brisket

Served with Garden Salad, Potato Salad, Baked Beans and Green Beans, Rolls and Butter, Iced Tea, Lemonade and Apple Cobbler

Base & up to 1 additional Entrée \$37

Base and 2 additional Entrees for \$42

Italian Buffet

Antipasto Display of Smoked Meats, Cheese, Roasted Peppers, Artichokes and Olives with EVOO  
Garden Fresh House Salad

Tomato Mozzarella Salad with Fresh Basil and Balsamic Glaze Reduction

Cheesy Baked Ziti with Meat Sauce, Herbed Chicken with Creamy Marsala Sauce, Penne Pasta with Alfredo Sauce

Italian Green Beans with Roasted Peppers and Garlic, Focaccia and Garlic Breads

Traditional and Chocolate Cannolis

\$40 per person

South of the Border Buffet

Build Your Own Feast Complete with Hard and Soft Taco Shells, Nacho Chips and Tortilla Wraps, Beef, Cheese,  
Lettuce, Tomato, Cilantro Sour Cream, Salsa and Fresh Guacamole,

Spicy Chicken Empanadas with Roasted Peppers and Monterey Jack Cheese

Chicken and Cheese Quesadillas,

Refried Beans and Spanish Rice

Cheesecake Xangos and Cinnamon Sugar Churros

\$40 per person

## CONSUMPTION AND HOSTED BARS

### Hosted Bar

#### Deluxe Selection

One Hour	\$20 per person
Additional Hour	\$5 per person

#### Premium Selection

One Hour	\$25 per person
Additional Hour	\$5 per person

	Host	Cash*
Deluxe Liquor	\$7	\$8
Premium	\$8	\$9
Domestic Beer	\$4	\$5
Imported Beer	\$5	\$6
Wine Deluxe	\$6	\$7
Wine Premium	\$8	\$9
Soft Beverages	\$3	\$4

\*Cash Bar pricing is inclusive of sales tax. Gratuities are not included.

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the hotel. Sheraton Jacksonville Hotel encourages safe and responsible alcohol consumption. All hospitalities serving alcoholic beverages are required to be attended by one member of our professional bar staff.

*Examples of Brands used, subject to change and availability.*

#### *Deluxe*

<i>Smirnoff</i>	<i>Stolichnaya</i>
<i>Beefeater</i>	<i>Tanqueray</i>
<i>Bacardi Light</i>	<i>Jose Cuervo</i>
<i>Jim Beam</i>	<i>Jack Daniels</i>
<i>Dewar's White Label</i>	<i>Johnny Walker Red Label</i>

#### *Premium*

<i>Grey Goose</i>	<i>Ketel One</i>
<i>Bombay Sapphire</i>	<i>Plymouth</i>
<i>Makers Mark</i>	<i>Capt. Morgan Spiced Parrot Bay</i>
<i>Glen Livet 12</i>	<i>Johnny Walker Black Label</i>
<i>Patron Silver</i>	<i>Makers Mark</i>

*All pricing subject to 22% Service Charge and Florida State Sales Tax.  
 Prices and menus subject to change due to Market Conditions.*