

LIGHT LUNCH 1

Choice of One Side, One Sandwich, Cookie

SIDES

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

Seasonal Fresh Fruit

Potato Chips

SANDWICHES

Turkey BLT crispy bacon, roasted turkey, romaine, tomato, aioli

Grilled Salmon Wrap with lettuce, tomato, garlic aioli

Caprese basil, heirloom tomato, olive oil, balsamic vinegar

Chicken Wrap grilled chicken breast, arugula, lemon garlic aioli

DESSERT

Chef's Custom Cookie

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

20 per person

LIGHT LUNCH 2

Choice of Two Hors d'Oeuvres, One Side, One Sandwich, and One Dessert

HORS D'OEUVRES

HOT

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SIDES

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

Seasonal Fresh Fruit

Potato Chips

SANDWICHES

Turkey BLT crispy bacon, roasted turkey, romaine, tomato, aioli

Grilled Salmon Wrap with lettuce, tomato, garlic aioli

Caprese basil, heirloom tomato, olive oil, balsamic vinegar

Chicken Wrap grilled chicken breast, arugula, lemon garlic aioli

DESSERT

Triple Chocolate Brownie

New York Cheesecake

Crème Brûlée

Salted Caramel Pudding

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

25 per person

PLATED LUNCH

Choice of Two Hors d'Oeuvres, One Salad, One Entree, One Dessert

HORS D'OEUVRÉS

HOT

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

ENTRÉES

Pan Seared Salmon mashed potatoes, seasonal vegetables, garlic caper cream sauce

Spaghetti Pomodoro fresh basil

Grilled Marinated Chicken Breast oven roasted potatoes, seasonal vegetables, pan jus

DESSERT

Triple Chocolate Brownie

New York Cheesecake

Crème Brûlée

Salted Caramel Pudding

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

35 per person

BRUNCH MENUS

BRUNCH SCRAMBLE

Served with choice of breakfast potato: papas bravas, potatoes O'Brien, loaded hash browns and choice of breakfast bread: English muffin, biscuit, or whole wheat toast.

ENTRÉE

3 Scrambled Eggs, 3 pieces of Bacon or Breakfast Sausage, and fresh fruit

BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee, Selection of Herbal Teas

20 per person

BRUNCH ENHANCEMENTS

Frittata applewood smoked bacon or chicken apple sausage, cheddar, green pepper, onions, spinach, tomato, onions, swiss 7

Classic Eggs Benedict canadian bacon, poached egg, classic hollandaise 7

Crab Cake Benedict poached egg, chipotle hollandaise 13

Smoked Salmon Benedict poached egg, classic hollandaise 11

Fried Chicken and Waffle organic chicken, orange cinnamon waffle, sriracha maple syrup 9

Breakfast Burger tabasco aioli, fried egg, apple smoked bacon, ketchup 7

BRUNCH SIDES

Buttermilk Pancakes blueberry or plain 4

Belgian Waffles whipped honey butter and maple syrup 4

Crusted French Toast Sticks brioche, blackberry syrup, cinnamon marshmallow cream 4

Assorted Chilled Individual Yogurts 3

Applewood Smoked Bacon 4

Sausage Links 4

BEVERAGE

Two Hours of Unlimited Signature Mimosas 20

BREAKFAST MENUS

CONTINENTAL

Assorted Grab and Go Whole fruit
Assorted Miniature Croissants and Danishes
Assorted Miniature Muffins

BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

16 per person

PLATED BREAKFAST 1

ENTRÉES

Seasonal Fruit
Berry Yogurt Parfait with seasonal fruits and berries, house made granola
Breakfast Wrap with scrambled eggs, bacon, cheese, peppers, onion

BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

18 per person

PLATED BREAKFAST 2

ENTRÉE

Scrambled eggs served with breakfast potatoes, whole wheat toast, miniature muffin, bacon or sausage and whole fruit

BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee, Selection of Herbal Teas

18 per person

BREAKFAST ENHANCEMENTS

Buttermilk Pancakes blueberry or plain 4

Belgian Waffles whipped honey butter and maple syrup 4

Crusted French Toast Sticks brioche, blackberry syrup, cinnamon marshmallow cream 4

Assorted Chilled Individual Yogurts 3

Applewood Smoked Bacon 4

Sausage Links 4

KIDS MENU

Choice of one Entrée and French Fries or Vegetables

ENTRÉES

Crispy Chicken Strips
Spaghetti
Macaroni and Cheese
Sliders

SIDES

French Fries
Chef's Vegetable Selection

25 per person

ALL DAY MEETING PACKAGE

CONTINENTAL BREAKFAST

Assorted Grab and Go Whole fruit
Assorted Miniature Croissants and Danishes
Assorted Miniature Muffins

BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,
Selection of Herbal Teas

50 per person

LITE LUNCH

Choice of One Side, Two Sandwiches, Chef's Custom Cookie

SIDES

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers
House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette
Seasonal Fresh Fruit
Potato Chips

SANDWICHES

Turkey BLT crispy bacon, roasted turkey, romaine, tomato, aioli
Grilled Salmon Wrap with lettuce, tomato, garlic aioli
Caprese basil, heirloom tomato, olive oil, balsamic vinegar
Chicken Wrap grilled chicken breast, arugula, lemon garlic aioli

DESSERT

Chef's Custom Cookie

BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

AFTERBREAK

Seasonal Fresh Fruit
Potato Chips
Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

55 per person