2022
Banquet Menus
TradeWinds
ISLAND RESORTS ON ST. PETE BEACH

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GENERAL INFORMATION

Banquet Menus

The Catering/Convention Services Department will coordinate all of the details of your event. So that our entire resort staff may prepare to accommodate your needs, the details of your function are requested 30 days prior to the date of your arrival. To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the function area. We are at your service to accommodate your special requests to ensure the success of your event. Food may not be taken from the function area, and buffet lines will remain open no longer than two hours.

Guarantees

To best serve your guests, a final confirmation of attendance or “guarantee” is required by 9:00 a.m., three business days prior to your event. This count may not be reduced within this time period. However, we will be prepared to serve 3% more than the final guarantee. If no guarantee is received, the resort will charge for the expected number of guests indicated on the program event order. A $50.00 service charge will be assessed on each meal function if attendance is less than 25.

Buffets and Action Stations

Our buffet prices are created for groups of fifty or more people. Should you select a menu with a minimum number stated and your group’s guarantee falls below this number, the price per guest will be increased by 25%. For receptions only, all carving and action stations require a chef or attendant at $175.00 for a two-hour period.

Outside Functions

An outdoor event service fee equal to 4% of each such event's food and beverage subtotal will be in affect for beach and outdoor deck venues. Pirate Island, South Lawn, Seabreeze Deck, Breckenridge Decks and all beach areas.

To provide the best possible function, a decision on moving an outdoor function inside will be made by Convention Services four hours prior to the starting time. A forecast of 40% or greater chance of rain will determine location.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At TradeWinds Resorts, we will work with you to achieve the overall experience you desire. The attendance you anticipate, as well as the setup you require, are the primary factors in your Function Room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group’s program. Revisions in factors such as group counts, times, dates, meal functions or setup may necessitate revision of rental fees. Setup changes, which differ from the specified setup on the event orders, may require unscheduled setup staff. Revisions may incur additional charges at $15.00 per labor-hour.

GENERAL INFORMATION (CONTINUED)

Beverage Policies

TradeWinds is the only licensee authorized to sell and serve liquor, beer or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our function areas by outside services. Items brought into “hospitality suites” will be subject to the following corkage fee: $1.00 per can/bottle of beer; $12.00 per .750 ml bottle of wine; $20.00 per liter of liquor. The sale or service of alcohol prior to 11:00 a.m. on Sunday is prohibited by law. State law prohibits the serving of alcoholic beverages, including beer and wine, to any person under the age of 21 years. As a responsible vendor of alcoholic beverages, TradeWinds requires proper proof of age from anyone appearing to be under 35 years of age.

Special Services

Our staff will be happy to recommend florists, photographers, entertainment and decorations to enhance your event.

Audiovisual

We will be happy to arrange for all your audiovisual requirements for your function. We recommend our in-house audiovisual company, which can provide your equipment needs on a rental basis with charges applied to your hotel master account. A service charge of 25% of the audiovisual bill, based on our in-house audio visual company’s prevailing rates, is due to the TradeWinds Resort if companies other than our in-house company are utilized on our premises. There is a patch fee for plugging audiovisual equipment into the resort’s sound system.

Exhibits, Booths and Posters

We are pleased to reserve space for booths and tabletops for your exhibits. The organization guarantees payment for the rental of exhibit space, which will include the daily upkeep of the area (vacuum, trash removal) at a fee of $50.00 per booth or $25.00 per tabletop, per day. Should any equipment/tables, power requirements, etc., be required from the hotel, an additional fee will be incurred. There will also be an additional charge for receiving shipments from the vendors.

Signage and Displays

To preserve the ambiance of the resort and comply with local fire codes, all signage, displays or decorations and their setup shall be subject to prior approval of the resort, and assessed a hanging charge of $25.00 each.

Security

TradeWinds does not assume responsibility for the damage or loss of any merchandise brought into the resort. Therefore, you may want to consider arranging for security personnel through Convention Services.

GENERAL INFORMATION (CONTINUED)

Payment Policy

Unless credit has been established with TradeWinds Resorts, 100% payment of estimated charges must be received 10 days in advance of your function. To establish credit, an application must be received four weeks prior to your arrival date, and only groups with projected revenues in excess of $2500.00 may be direct billed. For groups requiring sleeping rooms, please refer to your contract regarding deposits and payment. Wedding events are not subject to direct billing.

Cancellation

Should you find it necessary to cancel your confirmed function, liquidated damages as outlined on your contract will be assessed. Recreation, i.e., golf, tennis, beach olympics must be cancelled at least 72 hours prior to avoid charges.

Damages

It is the responsibility of the patron to assume liability for any damages to the resort caused by the patron, their guests or their agents (i.e. bands, display companies, etc.).

Shipping/Receiving/Security

The TradeWinds Shipping and Receiving Dept. is onsite to ensure the property security, storage and delivery of your packages. Below is the required information for all incoming packages.
Hold for the (Client Name) and/or (Convention Service Manager)
Name of Group and/or Event
First Date of Event
Number of Packages (i.e., 1 of 2, 2 of 2, etc.)
TradeWinds Island Grand, 5600 Gulf Blvd.
St. Pete Beach, FL 33706
Packages may be delivered no more than seven (7) business days prior to the event. All package handling fees are due and payable upon delivery. The fees may be charged to your room, master account, or credit card, per the recipient. In the event a parcel is received outside the seven (7) day specified period, a $10.00 per parcel charge will apply subject to storage and space availability.
The maximum weight for any package to be stored is 100 pounds. Please contact the TradeWinds Shipping and Receiving Dept. representative in writing at least (10) days prior to package arrival so that arrangements to accommodate can be made.
A ten (10) day advance notice is required for all pallet ships. In addition, pallet shipments must be delivered no more than two (2) days prior to the event. Please contact the TradeWinds Shipping and Receiving Dept. representative to make these arrangements. In the event a pallet is received outside the two (2) day specified period, additional charges will apply subject to storage and space availability.
The TradeWinds Shipping and Receiving Dept. onsite representative will be happy to assist you with your return shipment. To arrange your outgoing return shipment, please email mailroom@twresort.com or visit the concierge desk and request a Shipping Request Form.

GENERAL INFORMATION (CONTINUED)

Please be advised that all inbound and outbound guest, event and exhibitor packages and freight are subject to handling fees based on the following schedules.

Inbound Handling Fees

Letters/Packs	3.00
Packages up to 10 Pounds	5.00
11-20 Pounds	10.00
21-40 Pounds	20.00
41-60 Pounds	35.00
61+ Pounds	60/lb.
Crates	85.00
Pallets	175.00

Outbound Handling Fees

Letters/Packs	3.00
Packages up to 19 Pounds	5.00
20-34 Pounds	10.00
35-49 Pounds	.15.00
50-69 Pounds	20.00
70-89 Pounds	25.00
90-99 Pounds	30.00
100+ Pounds	35.00
Crates	50.00
Pallets	100.00

All food and beverage prices and meeting room rentals are subject to applicable 7% sales tax and 24% service charge.
Prices are for 2022 and are subject to change unless confirmed by an event order.

CONTINENTAL BREAKFASTS

All meals are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas.
Service allows for 1 hour.

BASIC CONTINENTAL

- Freshly Squeezed Orange Juice
- Assorted Dry Cereals with Chilled Milk
- Assorted Muffins and Danish Pastries
- Selection of Jams, Marmalades and Butter.....20

BAKERY CONTINENTAL

- Select Two Juices: Freshly Squeezed Orange Juice, Apple Juice, Tomato Juice or Cranberry Juice
- Sliced Seasonal Fresh Fruit
- Assorted Dry Cereals with Chilled Milk
- Display of Baked Goods to include: Breakfast Breads, Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter.....25

SPA

- Juice Bar: (Pick 3) Orange, Grapefruit, V-8, Cranberry, Carrot/Apple, Cucumber/Wheatgrass
- Sliced Seasonal Fresh Fruits
- Granola Parfait with Acai Berry Non-Fat Yogurt
- Hot Kettle Oats with Dried Cranberries, Pecans and Fresh Berries
- Assorted Dry Cereals with Chilled Milk
- Assorted Individual Fruit Yogurts.....29

**Juice bartender available @ $75 per bartender, per 50 guests (optional)*

NINE TO FIVE

- Basic Continental
- Mid-Morning Coffee Refresh
- Mid-Afternoon Sweet Tooth Break.....41

BREAKFAST BUFFETS

All meals are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas.
Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

CLASSIC BREAKFAST

- Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
- Sliced Seasonal Fresh Fruit with Berries
- Display of Baked Goods to include: Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter
- Assorted Dry Cereals with Chilled Milk
- *Choice of 1 Egg, 1 Potato and 1 Meat 39

COUNTRY BREAKFAST

- Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
- Sliced Seasonal Fresh Fruits with Berries
- Display of Baked Goods to include: Buttermilk Biscuits, Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter
- Assorted Dry Cereals with Chilled Milk
- Savory Cheddar Grits and Chive Sour Cream
- *Choice of 1 Egg, 1 Meat and 1 Potato 42

EGG Choice Group:

- Fluffy Scrambled Eggs
- Fluffy Scrambled Eggs with Aged Cheddar Cheese, Tomatoes and Herbs
- Fluffy Scrambled Eggs with Mushrooms and Sliced Scallions
- Fluffy Scrambled Eggs with Diced Ham and Swiss Cheese
- Southwest Scrambled Eggs with Chorizo, Salsa, and Sour Cream
- Fluffy Scrambled Eggs with a Medley of Peppers and Sausage
- Scrambled Egg Whites

BREAKFAST MEAT Choice Group:

- Applewood Smoked Bacon
- Sausage Links
- Maple Glazed Grilled Ham
- Turkey Bacon
- Turkey Sausage

POTATO Choice Group:

- Hash Browns
- Potatoes Lyonnaise
- Potatoes O'Brien
- Mini Potato Pancake

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CONTINENTAL AND BUFFET ENHANCEMENTS

Available only as an addition to a selected Continental or Breakfast Buffet.

OMELET STATION

- Eggs and Omelets Cooked to Order
- Choices Include: Ham, Sweet Bell Peppers, Mushrooms, Onions, Tomatoes, Crumbled Bacon, Spinach, and Aged Cheddar Cheese 11

**Chef Attendant required at @ $125 per attendant, per 50 guests*

ADDITIONAL ENHANCEMENTS

- Breakfast Burritos: Scrambled Eggs, Sausage, Aged Cheddar Cheese, Scallions, Sweet Bell Peppers; with Sour Cream and Salsa 7
- Hot Kettle Oats with Brown Sugar, Candied Pecans and Seasonal Berries 7
- Thick-Cut French Toast served with Maple Syrup, Powdered Sugar and Pecans 8
- Cheese Blintzes with Fresh Fruit Compote 8
- Buttermilk Biscuits Topped with Scrambled Eggs, Country Style Sausage Patties and Aged Cheddar Cheese 8
- Buttermilk Biscuits Topped with Sausage Patties and Country Style Gravy 7
- Ham and Cheese Croissant 7
- Egg and Cheese Croissant 7

PLATED BREAKFAST

All meals are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.

THE COMPLETE

- Freshly Squeezed Orange Juice
- Fresh Fruit Compote
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon or Sausage Links
- Potatoes O'Brien.....31

THE FRENCH TOAST

- Freshly Squeezed Orange Juice
- Fresh Fruit Compote
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Thick-Cut French Toast, Pecans, Maple Syrup
- Applewood Smoked Bacon or Sausage Links
- Potatoes Lyonnaise.....32

THE NEW YORK STEAK AND EGGS

- Freshly Squeezed Orange Juice
- Fresh Fruit Compote
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Fluffy Scrambled Eggs with Aged Cheddar Cheese
- Grilled 6 oz. Strip Loin Steak
- Rosemary Roasted Red Potatoes.....39

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BRUNCH

Served with our Regular & Decaffeinated Coffee and a Selection of Fine Teas.
Minimum of 50 guests; 25% surcharge for groups of less than 50 guests.

- Selection of Freshly Squeezed and Chilled Juices
- Bakery Display with Croissants, Danish Pastries, Cinnamon Rolls and Muffins
- Assorted Bagels and Scones with Flavored Cream Cheeses
- Display of Smoked Salmon, Dill Cream Cheese, Red Onions, Chopped Egg and Capers
- Applewood Smoked Bacon or Sausage Links
- Omelets and Eggs Cooked to Order:
  Ham, Peppers, Mushrooms, Onions, Tomatoes, Crumbled Bacon and Aged Cheddar Cheese
  *Chef Attendant required at @ $125 per attendant, per 50 guests
- Mixed Green Salad with Cherry Tomatoes, Pepperoncini, Genoa Salami,
  Roasted Peppers and Creamy Italian Dressing
- Mozzarella and Fresh Tomatoes with Balsamic Syrup and Basil Pesto
- Seared Breast of Chicken with Lemon Caper, Artichokes and Gremolata
- Herb Crusted Mahi Mahi Fillet with Citrus Butter
- Roasted Top Round of Beef Carved to Order with a Rosemary Jus and Creamed Horseradish
  *Chef Attendant required at @ $125 per attendant
- Horseradish Whipped Yukon Gold Potatoes
- Fresh Sauté of Vegetables
- Selection of Cakes and Miniature Pastries
- Chocolate Fondue with Pound Cake, Fresh Fruit, Pretzel Rods and Marshmallows
- Warm Fruit Cobbler 53

Additional Options:

- Eggs Benedict 11
- Thick Cut French Toast 8

BREAK MENUS *(Priced per person)*

Service for 30 or more people.

MID MORNING REFRESHER

- Assorted Danish Pastries and Muffins 10

SALMON & BAGELS

- Assorted Bagels with Flavored Cream Cheeses
- Smoked Salmon with Traditional Condiments 14

CITRUS

- Freshly Squeezed Orange Juice and Display of Fresh Oranges
- Lemon Iced Tea and Citrus Flavored Mineral Water
- Cranberry Orange Bread and Lemon Poppy Bread 12

ENERGY

- Sliced Fruit with Seasonal Berries
- Individual Yogurts, Power Bars
- Protein Smoothie Energy Drinks 15

SPA

- Fruit Kebabs, Assorted Yogurts
- Assortment of Whole Fruits and Toasted Muesli "Cocktail" 13

ENGLISH HIGH TEA

- Assorted Scones
- Crumpets with Whipped Cream Butter and Assorted Jams and Jellies
- Assorted Tea Sandwiches
- Petite Fours and Truffles
- Specialty Teas 20

MATINÉE

- Tortilla Chips with Queso
- Soft Pretzels, Cracker Jacks and Assorted Candy Bars 14

SOUTH OF THE BORDER

- Tri-Color Tortilla Chips, Assorted House-Made Salsas, Guacamole and Sour Cream
- Mini Quesadillas, Black Bean and Chicken Cornucopia 16

BEAT THE HEAT

- Assorted Ice Cream and Fruit Bars
- Frozen Candy Bars 13

SWEET TOOTH

- Assorted Cookies, Brownies, Blondies
- M&M Plain and Peanut Candies, Assorted Candy Bars 14

CHOCOLATE LOVER

- Chocolate Fudge Brownies and Blondies, Chocolate Chip Cookies, Chocolate Covered Strawberries and Oreo Cookies
- Chocolate Mousse Tarts and Truffles
- Starbucks® Mocha Frappuccino 23

BUILD YOUR OWN SUNDAE

- Vanilla and Chocolate Ice Cream, Hot Fudge, Hot Caramel, Crushed Pineapple, Crushed Oreos, M&M's, Maraschino Cherries, Whipped Cream, Waffle and Sugar Cones 21

(Attendant Included

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A LA CARTE BREAKS

BREADS & PASTRIES

- Specialty Muffins ..... 46 per dozen
- Gluten Free Muffins ..... 53 per dozen
- Croissants ..... 46 per dozen
- Assorted Bagels and Cream Cheese ..... 46 per dozen
- Assorted Danish Pastries ..... 46 per dozen
- Assorted Scones ..... 67 per dozen
- Specialty Breakfast Breads ..... 46 per dozen

SNACKS & TREATS

- Seasonal Whole Fruits ..... 3.50 Ea
- Assorted Fruit Yogurts ..... 4.50 Ea
- Assorted Jumbo Cookies ..... 46 per dozen
- Soft Pretzels with Yellow Mustard and Cheese Sauce ..... 50 per dozen
- Fudge Brownies and Blondies ..... 46 per dozen
- Granola Bars, Nutri-Grain Bars and Candy Bars ..... 3.50 Ea
- Miniature Pastries ..... 55 per dozen
- Assorted Ice Cream Bars ..... 4.50 Ea
- Bags of Smart Food Popcorn, Pretzels and Peanuts ..... 3.50 Ea
- Assorted Dessert Bars ..... 55 per dozen
- Sliced Seasonal Fruit with Yogurt Dip ..... 7 per person

BEVERAGES

- Brewed Coffee, Decaffeinated Coffee or Tea ..... 82 per gallon
- Starbucks® House Blend ..... 94 per gallon
- Freshly Squeezed Orange Juice or Grapefruit Juice ..... 53 per gallon
- V-8, Apple, Pineapple or Cranberry Juice ..... 51 per gallon
- Tropical Fruit Punch or Lemonade ..... 51 per gallon
- Bottled Water ..... 4.50 Ea
- Assorted Soft Drinks ..... 4.50 Ea
- Individual Assorted Juices ..... 4.50 Ea
- Assorted Ice Teas ..... 4.50 Ea
- Energy Drinks ..... 7 Ea
- Individual Assorted Fruit Smoothies ..... 5.50 Ea

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PLATED LUNCHEON

All hot plated lunch selections include choice of one salad or one soup, choice of one hot entrée and one dessert, artisan rolls and butter, regular & decaffeinated coffee and iced tea.

SALAD CHOICES

- Wild Mixed Greens
  Shaved Fennel | Tear Drop Tomatoes | Lemon Dijon Vinaigrette
- Crisp Romaine Caesar
  Shaved Parmesan | Garlic Croutons
- Baby Spinach Salad
  Portobello Mushrooms | Shaved Onion | Dried Dates | Candied Pecans | Cranberry Vinaigrette
- Belgian Endive
  Curly Frisee | Bacon | Roasted Pumpkin Seeds | Red Wine Vinaigrette
- Organic Tomato & Fresh Mozzarella
  Basil | Balsamic Reduction

SOUP CHOICES

- Heirloom Tomato Basil Bisque
  Asiago Crostini | Basil Oil
- Classic Gazpacho
  Diced Peppers | Avocado
- Roasted Chicken & Noodle
- Mexican Tortilla Soup
  Fresh Avocado | Pico De Gallo | Jack Cheese
- Potato & Leek Soup
  Cheddar Cheese | Smoked Bacon
- Roasted Wild Mushroom Soup
  Crème Fraiche | Pernod

DESSERT CHOICES

- Maple Ricotta Cheesecake | Macerated Berries
- Red Velvet Cake
- Strawberry Shortcake | Whipped Cream
- Traditional Chocolate Cake | Anglaise
- Chocolate Bomb | Raspberry Sauce
- Pear Tart | Raspberry Coulis
- Mango Guava Cheesecake
- Flourless Chocolate Cake **GF**

ENTRÉE CHOICES (Hot)

- **Prosciutto Wrapped Chicken Breast** / $39 per guest
  Parmesan Risotto | Shaved Fennel | Meyer Lemon Chicken Jus
- **Roasted Garlic Shrimp Risotto** / $43 per guest
  Preserved Lemons | Grilled Chayote Squash | Fresh Salad Herbs | Pecorino | Virgin Olive Oil
- **Sliced New York Strip** / $44 per guest
  Roasted Garlic Fingerlings | Grilled Asparagus | Smoked Tomato Demi-Glace
- **Grilled Wild Salmon** / $44 per guest
  Olive Oil Crushed Potatoes | Ratatouille Vegetables | Basil-Piquillo Pepper Relish
- **The Cubano** / $39 per guest
  Roasted Pork | Sliced Ham | Swiss Cheese | Spicy Mustard | Pickles | Cuban Bread | Fried Plantains
- **Grilled Island Chicken Breast** / $39 per guest
  Pineapple Honey Glaze | Lime | Paprika | Kalik Beer | Saffron Rice | Wilted Chard

CHILLED PLATED LUNCH

All chilled plated lunch selections include artisan rolls and butter, choice of soup and dessert, regular & decaffeinated coffee and iced tea.

- **The Waldorf Salad** / $39 per guest
  Diced Grilled Chicken | Celery | Apples | Grapes | Butter Lettuce
  Walnuts | Creamy Lemon Aioli
- **Diced Grilled Chicken Caesar Salad** / $39 per guest
  Crisp Romaine Lettuce | Parmesan Garlic Croutons | Caesar Dressing
  Shaved Parmesan | Grilled Chicken Breast
  Substitute Grilled Steak / $5 or Grilled Shrimp / $4
- **TradeWinds Cobb Salad** / $39 per guest
  Iceberg Lettuce, Romaine and Watercress | Nueske's Bacon | Tomato | Hard Cooked Egg
  Diced Grilled Chicken | Avocado | Blue Cheese Crumbles | Red Wine Vinaigrette
- **Blackened Shrimp Wrap** / $42 per guest
  Fresh Cilantro | Shredded Lettuce | Thin Sliced Bell Peppers | Avocado
  Chipotle Lime Crème | Terra Chips

LUNCH BUFFETS

All lunch buffets include regular & decaffeinated coffee and iced tea.
Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

TRADEWINDS DELI BUFFET

- Classic Minestrone Soup
- Farmer's Market Greens
  Organic Tomatoes, Shaved Hot House Cucumbers, Carrots and a White Balsamic Vinaigrette
- Red Bliss Potato Salad with Apple Smoked Bacon and Chives
- Deli Style Egg Salad with Dijon Mustard and Mayo
- House Made Kettle Chips with Basil and Chives
- Deli Board to Include: Turkey Breast, Roast Pit Ham, Slow Roasted Beef, Capicola & Hard Salami
  Sliced Cheddar & Swiss Cheese
- Accoutrements of Lettuce, Tomatoes, Kosher Dill Pickles, Dijon Mustard, Mayonnaise & Horseradish
- Assorted Sandwich Breads, Artisan Rolls
- Jumbo Cookies, Brownies & Fruit Bars
- Sliced Fresh Fruit.....43

THE EXECUTIVE

- Artisan Greens, Shaved Cucumber, Grape Tomatoes served with an assortment of House-Made Dressings
- Fresh Tomatoes and Mozzarella Drizzled with Aged Balsamic Syrup
  Please select two from the following:
  - Chicken Piccata with Gremolata
  - Grilled Medallions of New York Strip Loin with Horseradish Demi-Glace
  - Seared Salmon Fillet with Roasted Red Pepper Vinaigrette
- Yukon Gold Mashed Potatoes
- Fresh Sauté of Vegetables
- Rolls and Butter
- Chef's Assorted Desserts.....49

SOUTH OF THE BORDER

- Tortilla Soup with Avocado, Jack Cheese, Lime, Cilantro and Crisp Tortilla Strips
- Mexican Chop Salad with Jicama, Roasted Corn, Radish, Peppers, Cojita Cheese and a Honey Lime Dressing
- Pineapple & Mango Salad with Charred Orange Jalapeño Dressing
- Grilled Skirt Steak with Spicy Chili de Arbol Sauce
- Chipotle Roasted Chicken with Tomatillo Sauce
- Grilled Cheese Enchiladas with Sour Cream Sauce
- Cilantro Rice
- Refried Beans & Tortillas
- Cinnamon Churros with Caramel Sauce
- Tres Leches 45

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LUNCH BUFFETS (CONTINUED)

All lunch buffets include regular & decaffeinated coffee and iced tea.
Minimum of 50 guests; 25% surcharge for groups less than 50 guests

WRAP IT UP

- Tossed Garden Salad with Assorted Dressings
- Spicy Potato Salad
- Homemade Beef Chili with Chopped Onions and Shredded Cheddar
- Roasted Sliced Turkey in a Whole Wheat Wrap
  with Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce, Tomato and Swiss Cheese
- Grilled Sliced Breast of Chicken in a Sun-Dried Tomato Wrap
  with Pico de Gallo, Shredded Lettuce, Monterey Jack Cheese, Peso Mayonnaise and Sour Cream
- Shaved Lean Ham with Big Eye Swiss in a Flour Tortilla Wrap
  with Shredded Lettuce, Diced Tomatoes and Dijonnaise
- Fudge Brownies, S'mores, Lemon and Peanut Butter Bars 45

THE TUSCAN

- Oven Roasted Tomato & Basil Bisque
- Caesar Salad with Herb Croutons and Parmigiano Reggiano
- Fresh Mozzarella & Plum Tomato Salad, Extra Virgin Olive Oil, Fresh Basil, Sea Salt,
  Fresh Cracked Pepper and Aged Balsamic
- Chilled Orzo Pasta Salad with Roasted Peppers, Cucumbers, Olives and Charred Scallion Vinaigrette
- Pan Seared Organic Chicken with Wild Mushrooms, Sundried Tomatoes and Lemon
- Tortellini Carbonara with Classic Sauce of Pancetta, Peas and Parmesan
- Tuscan Braised Pork Slow Roasted with Sage, Pancetta and Tomatoes, Pecorino Romano Cheese
- Traditional Tiramisu
- Vanilla Bean Cheesecake with Wild Berry Compote.....49

LOCAL MARKET

- Mixed Local Greens, Tomato, Ham, Swiss Cheese, and Olives, Garlic and Oregano House Vinaigrette
- Mole Chicken Salad – Jicama, Corn, Avocado Dressing
- Green Papaya Slaw

Pick 2 entrees......45 **Pick 3 entrees**.....52

- Roasted Shoulder of Pork – Grapefruit, Cane Sugar, All Spice
- Red Snapper – Pickled Chayote, Minted Habanero
- Grilled Skirt Steak Churrasco – Chimichurri
- Roasted Cuban Chicken – Sour Orange, Mojo Red Onions
- Old Florida Shrimp Perloo – Rice, Andouille, Tomato, Garlic

- Achiote Rice
- Black Beans
- Stewed Spinach and Tomato
- Fruit Salad with Hierba Buena
- Key Lime Pie
- Chocolate Flan

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PLATED OR BOXED SANDWICHES / $33

All Boxed To-Go lunches include kettle chips, whole fruit, fudge brownie, choice of bottled water or assorted soft drinks. All plated sandwiches come with a choice of one side item and fudge brownie. ***Maximum of (3) sandwich choices per event (including vegetarian).***

PLATED SIDE ITEMS *(one selection for the entire group)*

- **Farmer's Market Greens**
  Organic Tomatoes | Shaved Hot House Cucumbers | Carrots | White Balsamic Vinaigrette
- **Red Bliss Potato Salad**
  Apple Smoked Bacon | Chives
- **Deli Style Egg Salad**
  Dijon Mustard | Mayo
- **House Made Kettle Chips**
  Basil | Chives
- **Chilled Orzo Pasta Salad**
  Roasted Peppers | Cucumbers | Olives | Charred Scallion Vinaigrette

HERBED CHICKEN BREAST

Grilled Breast of Chicken
Lettuce and Tomato
Swiss Cheese
Pesto Mayonnaise
Kaiser Roll

MARINATED ROAST BEEF

Shaved Slow Roasted Beef
Horseradish Cream
Caramelized Onions
Double Cream Brie
Fresh Panini Roll

CAPRESE PANINI

Plum Tomatoes
Fresh Mozzarella
Extra Virgin Olive Oil
Fresh Basil
Sea Salt and Cracked Pepper
Toasted Ciabatta Bread

SMOKED TURKEY BREAST BLT

Smoked Turkey
Apple Wood Smoked Bacon
Lettuce and Tomato
Mayonnaise
Deli Thick Sourdough Bread

GRILLED VEGETABLE

Marinated and Grilled Eggplant, Zucchini,
Caramelized Onions and Roasted Peppers
Boursin Cheese
Focaccia Roll

PLATED DINNER SELECTIONS

Select one soup or salad, one entrée and one dessert to complete your three-course dinner menu.
All Dinners are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas.

APPETIZER UPGRADE

- Rock Shrimp Cake with Asparagus Puree, Chorizo and Corn, Sweet Corn Emulsion 10
- Lobster Risotto with Sweet Peas, Mint, Lemon Confit and Oil.....14
- Carpaccio of Beef with Marinated Sweet Peppers, Micro Arugula and Truffle Oil.....12

SOUPS

Choose either a soup or salad selection to accompany your three-course dinner.

- **Lobster Bisque En Croûte** (Up To 150 Guests Only)
- **French Onion**, Gruyère Crouton
- **Wild Mushroom and Farro** (Vegetarian)
- **Roasted Cauliflower**, Pancetta Lardon, Chive Purée
- **Roasted Corn Bisque**, Toasted Pepitas, Pumpkin Seed Oil (Vegetarian)

SALADS

Choose either a soup or salad selection to accompany your three-course dinner.

- **Field Greens and Berries**
  Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese,
  Sun-Dried Cherry Vinaigrette
- **Caprese**
  Heirloom Tomatoes, Burratta Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Syrup
- **Petite Salad Pear and Blue**
  Baby Arugula, Poached Pear, Endive, Candied Pecans, Danish Blue Cheese, Roasted Shallot Vinaigrette
- **Baby Spinach**
  Baby Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta Salata, Champagne Vinaigrette
- **Rocket and Watercress**
  Rocket, Watercress, Melon, Almond Brittle, Beemster Gouda, White Balsamic Vinaigrette

PLATED DINNER SELECTIONS (CONTINUED)

Select one soup or salad, one entrée and one dessert to complete your three-course dinner menu. All Dinners are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas.

DESSERTS

- **Pear Tart Raspberry Coulis**
- **Chocolate Trilogy Cake**
  White, Milk and Dark Chocolate Mousse, Chocolate Sponge, Shaved Dark Chocolate, Crème Anglaise, Raspberry Coulis
- **Classic Crème Brûlée**
  French Style Vanilla Bean Custard
- **Flourless Chocolate Gateau**
  Apricot Coulis and Raspberry Sauce
- **Traditional Tiramisu**
  Light Sponge Cake of Lady Fingers, Coffee, Marsala Wine, Vanilla-Scented Mascarpone Cheese, Dark Chocolate
- **Traditional Key Lime Pie**

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ENTRÉES

If multiple entrées are chosen, price of highest entrée cost applies

VEGETARIAN AND VEGAN ENTRÉES

(Choice of One) Please Select One Vegetarian Option In Addition To Your Main Course Selections To Accommodate Your Vegetarian Guests (if applicable).
"V" Denotes Vegan Entrée

- **Roasted Poblano Sweet Corn Ravioli**
  Ricotta-Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, . Toasted Pine Nuts
- **Lasagna Stack**
  Spinach Pasta, Crimini Mushrooms, Baby Spinach, Ricotta, Hothouse Tomato Sauce
- **Butternut Squash, Goat Cheese in Phyllo**
  Roasted Eggplant Purée, Red Pepper Coulis, Petite Chives
- **Farmers Market Risotto**
  Wild Mushrooms, Asparagus, Farmers Market Vegetables, Gouda
- **Roasted Cauliflower Steak (V)**
  Fennel-Roasted Cauliflower Steak, Quinoa, Currants, Spinach, Coriander Vinaigrette
- **Portobello Schnitzel**
  Brie, Grilled Asparagus, Soft Sour Cream, Chive Polenta, Roasted Red Pepper Cream

SEAFOOD ENTRÉES

- **Fennel Pollen Scented Sea Bass**
  Arugula Risotto, Sliced Asparagus, Sauce Vierge with Capers, Parsley Coulis 78
- **Cedar-Sheet Grilled Salmon**
  Haricots Vert and Tasso Ham, Whipped Potatoes With Aged Cheddar, Maple Lavender Gastrique 65
- **Blue Crab Crusted Gulf Grouper**
  Arugula Risotto, Baby Squash, Wilted Spinach, Blood Orange Hollandaise 75
- **Hoisin Glazed Florida Mahi Mahi**
  Ginger Bok Choy and Baby Carrots, Lemongrass Jasmine Rice, Shiitake Mushrooms, Crispy Wontons 72

ENTRÉES (CONTINUED)

MEAT ENTRÉES

- **Bacon-Wrapped Grilled Filet Mignon**
  Fontina-Chive Mashed Potatoes, Roasted Asparagus, Crispy Shallots, Barolo Reduction.....85
- **Herb-Roasted Beef Tenderloin Au Poivre**
  Glazed Brussel Sprouts, Gouda Cheese Polenta, Haricots Vert, Cognac-Peppercorn Demi 83
- **Pan-Seared Beef Filet Tournedos**
  Wild Mushroom Ragout, Garlic Spinach, Rosemary-Roasted Fingerling Potatoes, Truffled Bordelaise Sauce 84
- **Cabernet-Braised Short Rib Of Beef**
  Celery Root and Potato Gratin With Gruyere Cheese, Roasted Broccoli Rabe, Grain Mustard Demi-Glace.....76
- **Honey-Vanilla Roasted Pork Loin**
  Stone-Ground Grits with Cheddar, Broccolini With Almonds, Granny Smith Apple Compote, Achiote Glaze....73
- **Herb Mustard-Crusted Double Lamb Chops**
  Brown Butter Gnocchi, Cipollini Onions, Braised Mustard Greens, Baby Carrot, Rosemary Jus 96

POULTRY ENTRÉES

- **Oregano-Marinated Grilled Chicken Breast**
  Pancetta, White Bean Ragout, Braised Swiss Chard, Shaved Carrots, Dijon-Garlic Chicken Jus.....66
- **Basil-Crusted Chicken Breast**
  Balsamic-Asiago Risotto with Peas, Yellow Squash-Tomato Ragout, Toasted Cumin and Fennel Coulis 67
- **Roasted Tuscan Chicken**
  Artichoke, Spinach and Roast Red Peppers, Garlic Whipped Potatoes, Brocollini, Marsala Jus.....66
- **Rotisserie Seasoned Roast Half Chicken with Chardonnay Butter**
  Bacon-Mashed Potatoes, French Haricot Vert, Mushroom Fricassee..... 69
- **Five-Spice Roasted Muscovy Duck Breast**
  Peruvian Purple Potato Purée, Baby Carrot, Bacon-Braised Kale, Corn Meal Fried Red Grapes, Huckleberry Gastrique.....75

BUFFET DINNERS

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

THE ITALIAN

- Classic Caesar Salad
- Orecchiette Pasta Salad with Ratatouille Vegetables
- Mozzarella and Fresh Tomatoes, Arugula and Drizzled with Balsamic Syrup
- Antipasto Platters with Cured Meats, Cheeses and Marinated Vegetables
- Parmesan Crusted Chicken Breast, Fresh Basil Pomodoro
- Grouper with Tomato Garlic and Caper Jus
- Sirloin Medallions with a Marsala Reduction and Roasted Portabella Mushrooms
- Pappardelle Beef Ragu
- Creamy Polenta with Gorgonzola Cheese
- Focaccia Rolls
- Fresh Seasonal Vegetables
- Assorted Italian Desserts 75

THE ISLAND GRILL

- Exotic Mushroom Bisque with Tarragon and Pernod
- Local Baby Greens with Assorted Dressings
- Marinated Asparagus in Extra-Virgin Olive Oil with Tarragon Aioli
- Roasted Fingerling Potato Salad with Scallions, Smoked Bacon and Gorgonzola Vinaigrette
- Grilled Rib-Eye Steaks, Horseradish Demi-Glace
- Seared Chicken Breast, Whole-Grain Mustard Crème
- Mahi Mahi Fillets, Mango Salsa
- Cheese Tortellini with Goat Cheese, Fresh Spinach and a Saffron Garlic Cream
- Island Rice
- Rolls and Butter
- Assorted Cakes and Pastries 77

BUFFET DINNERS (CONTINUED)

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

BEACH BARBEQUE

- Mixed Green Salad, Radicchio, Grape Tomatoes, Cucumber
  Ranch Dressing, Creamy Balsamic Dressing and Orange Cumin Vinaigrette
- Shrimp and Papaya Salad, Roasted Peppers, Cucumber, Lime-Chili Vinaigrette
- Roasted Red Bliss Potato and Scallion Salad with Smoked Bacon

Please Select Three:

- Smoked St. Louis Ribs
- Basted BBQ Chicken
- Grilled Lemon Pepper Shrimp Skewer
- Smoked Brisket with Smoked Sea Salt Butter

- Corn Cobbettes, Honey Lime Butter
- Baked Beans with Smoked Bacon
- Green Beans with Potato and Onion
- Rolls and Butter
- Warm Peach Cobbler, Apple Pie and Assorted Pastries.....76

THE FLORIBBEAN

- Native Chili – Alligator, Wild Boar, Venison, Duck, Ground Chuck, Chile Spices
- Shrimp and Snapper Ceviche
- Tomato and Hearts of Palm Salad
- Mixed Local Greens, Plantain Crisp, Papaya Vinaigrette

Pick 3 Entrees.....76 **Pick 4 entrees**.....84

- Grilled Skirt Steak, Sweet Plantains, Chimichurri
- Jerk Spiced Free Range Chicken, Papaya Corn Relish
- Traditional Paella – Bomba Rice, Vegetables, Chicken, Little Neck Clams, Mussels, Key West Pink Shrimp, Saffron
- Guava BBQ Pork Rack – Queso Blanco
- Steamed Annato Mahi Mahi Wrapped in Banana Leaf with Curry Sauce
- Oven Roasted Pernil Slow Cooked Pork Shoulder with Mojo Jalapeno Sauce

- Fried Green Things | Green Tomatoes | Okra | Hot Sauce Aioli | Coconut Steamed Rice | Sweet Peas | Blackened Corn | Baked Plantain | Cotija Cheese | Coriander

- Guava Cheesecake
- Key Lime Pie
- Tres Leche Cake

BUFFET DINNERS (CONTINUED)

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

PACIFIC RIM

- **Soups and Salads**
- Red Miso Soup with Cabbage, Tofu, Shiitake
- Crisp Vegetable and Tofu Salad, Fried Gyoza, Rice Vinaigrette
- Grass Noodle Salad with Shrimp and Bamboo Shoots, Red Peppers, Sesame Dressing
- Bowls of Artisan Greens, Red Romaine, Mizuna, Lollo Rosa and Yellow Endive
  Creamy Ginger Citrus Dressing
  Rice Wine Vinegar Sesame Dressing
- **Sushi Boat Presentation**
  Assorted Maki Rolls, Futomaki, and Nigiri
  Pickled Ginger, Soy Sauce and Wasabi
  Seared Rare Tuna Fillet, Daikon Radishes and Sambal Manis Dip
- **Entrée Presentations**
- Korean Beef Short Ribs with Scallion, Ginger and Sesame
- Chicken Simmered in Coconut Milk and Lime Leaf
- Rock Lobster Tails with Citrus Macadamia Butter
  Vegetable Bami Goreng Noodles
  Stir Fry Vegetables
  Warm Dinner Rolls
  Whipped Coconut Butter
- **Dessert Buffet**
- Fresh Tropical Fruit Tart
- Pineapple Upside Down Cake
- Hawaiian Coconut Bom

.....98

MENU ENHANCEMENTS

All Prices are for 100 Pieces
Butler Fee, $35 per 50 Guests

COLD ITEMS

- Spinach and Mushroom Crostini, Goat Cheese Mousse $396
- Boursin Stuffed Strawberries $396
- Seared Beef Tenderloin, Boursin Mousse on Toast Point $495
- Lobster Medallion, Herb Creme Fraiche, American Caviar $550
- Caramelized Onion Tartlet, Whipped Chive Goat Cheese $396
- Watermelon Cube with Crab Salad $396
- Tomato and Mozzarella Skewer with Basil, Balsamic Reduction $440
- Serrano Ham Wrapped Asparagus with Brie on Banana Bread $396
- Asparamaki – Tenderloin of Beef Wrapped Around Asparagus $440
- Ahi Wonton Nacho $440
- Iced Jumbo Gulf Shrimp, Spicy Cocktail $528
- Smoked Salmon Mousse on Toasted Brioche with American Caviar $396
- Snow Crab Claws, Spicy Cocktail $737

HOT ITEMS

- Chicken Tandoori Sate with Cucumber Yogurt $468
- Italian Sausage Stuffed Mushrooms $440
- Pork Pot Stickers, Soy Dipping Sauce $440
- Spicy Thai Beef Satay, Sweet Chili and Garlic Sauce $440
- Spinach and Artichoke “dip” in Filo, Parmesan Cheese Crust $440
- Mini Crab Cakes, “Old Bay” Remoulade $495
- Bacon Wrapped Scallops, Maple Glaze $440
- Coconut Crusted Chicken Pineapple Skewer $468
- Maytag Beef Wellington $528
- Spanikopita- Spinach and Feta in Phyllo Triangles $440
- Vegetable Spring Rolls with Plum and Sriracha Dip $440
- Lollipop Lamb Chops, Ancho Honey Mustard $638
- Baked Brie with Pear and Almonds in Phyllo $451
- Fried Kimono Shrimp, Screaming Rooster Aioli $550
- Tuscan Ratatouille Tart $440
- Coconut Lobster Tail Kabob $600
- Shrimp Wrapped in Prosciutto and Fresh Basil $495
- Shiitake Mushroom Pot Sticker (V) $484

MENU ENHANCEMENTS (CONTINUED)

Butler Fee, $35 per 50 Guests

HOT ITEMS (Mini Sandwiches)

- Burger - Beef Patty, Aged Vermont Cheddar, Fried Onion Ring, Sriracha Aioli, Potato Bun .....$85 per Dozen
- Reuben - Pastrami, Thousand Island, Swiss Cheese, Rye Bread.....$85 per Dozen
- Bahn Mi - Pulled Pork, Pickled Carrots, Honey Aioli, Cilantro, Serrano Peppers, Steamed Bun....$85 per Dozen
- Buffalo - Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Brioche.....$81 per Dozen
- Bite-Sized Corn Dogs- Ketchup, Mustard.....$46 per Dozen

STATIONARY DISPLAYS

- Japanese Sushi Display (100 Pieces) $550
- Seafood Display with Peel & Eat Shrimp, Rock Crab Claws, Crawfish and Cherrystone Steamed Clams (one hour of service) ..... $40 per Guest

DOMESTIC AND IMPORTED CHEESES

- Includes Brie, Blue Cheese, Goat Cheese, Boursin, Stout Cheddar and Other Specialty Cheeses, Whole Grapes, Berries and Nuts served with Water Crackers and Sliced Baguette ..... $9 per Guest

FRESH FRUIT DISPLAY

- Seasonal Wedged Fruit and Honey Yogurt Dressing.....$10 per Guest

VEGETABLE CRUDITÉ

- Carrots, Celery, Cherry Tomatoes, Broccoli, Creamy Vinaigrette and Green Goddess Dressing. $9 per Guest

ARTISAN CHEESE DISPLAY

- Chef's Hand-Picked Selection of Artisan Cheeses Dried Fruit, Walnuts, Honeycomb, Fig Jam and Grapes Hand-Crafted Breads and Wafers .....$20 per Guest

BRUSCHETTA BAR

- Sun-Dried Tomato and Mozzarella, Smoked Salmon and Pesto, Prosciutto, Fig Jam and St. Andres Triple Cream Cheese, Toasted Baguette .....$24 per Guest

ICE CARVINGS

Priced on Request

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MENU ENHANCEMENTS (CONTINUED)

35 Person Minimum; One Hour of Service; 25% surcharge IF under 35 guests

SALSA BAR

- Queso Blanco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole, House-Made Tortilla Chips .....$15 per Guest

ARTISAN SALAD STATION

- Choice of Two of the Following:
  - Spinach and Strawberry Salad - Spinach, Strawberries, Feta, White Balsamic Basil Vinaigrette
  - Arugula Salad - Baby Arugula, Goat Cheese, Sunflower Seeds, Cranberries, Red Onions, Champagne Vinaigrette
  - Mediterranean Salad- Spring Greens, Grape Tomatoes, Kalamata Olives, English Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette
  - Cobb Salad - Romaine, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese, Plum Tomatoes, Lemon Yogurt Vinaigrette
  - Berries and Goat Cheese Salad - Mixed Greens, Fresh Berries, Goat Cheese and Citrus Champagne Vinaigrette .....$20 per Guest

ASSORTED TUSCAN FLAT BREAD

(2 Servings per Guest)

- Choice of Two of the Following:
  - Focaccia Topped with Roasted Pear, Triple Crème Brie, Mozzarella, Walnut, Apricot Reduction, Micro Salad
  - Focaccia Topped with Mushrooms, Spinach, White Truffle, Fontina
  - Focaccia Topped with Basil, Tomato, Mozzarella
  - Focaccia Topped with Pesto Chicken, Sliced Roma Tomatoes, Mozzarella
  - Focaccia Topped with Duck Sausage, Grilled Fennel, Fontina Cheese, Truffle Cream .....$18 per Guest

STREET TACO BAR

(2 Servings per Guest)

Choice of Two of the Following:

- Grilled Wahoo Arrachera, Grilled Skirt Steak Marinated in Citrus and Beer, Ancho Chile Lime Chicken, Lemon Garlic Shrimp

  Condiments: Soft Flour and Corn Tortillas, Shredded Cabbage, Cotija Cheese, Cilantro and Onion Mix, Salsa Roja, Guacamole, Lemon Crema .....$26 per Guest

TWISTED POTATO BAR

Optional $175 Chef Fee, per 100 Guests

- Potato Twist, Crumbled Goat Cheese, Smoked Bacon, Marinated Olives, Roasted Peppers, Pickled Capers, Jalapeños, Fresh Parsley, Creamy White Balsamic Vinaigrette
- Potato Twist, Grilled Chicken, Big Blue Cheese, Celery Curls, Franks Hot Sauce, Chive Sour Cream
- Potato Twist, Garlic, Chives, Parmesan Cheese.....$19 per Guest

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SPECIALTY FOOD STATIONS

35 Person Minimum; One Hour of Service; 25% surcharge IF under 35 guests

ARTISAN PASTA STATION

- Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce
- Cheese Tortellini with Grilled Chicken, Sautéed Peppers, Onions and Coriander Pesto
- Cavatappi with Pancetta and Peas in Parmesan Cream
- Garlic Bread Sticks and Parmesan Cheese ..... 25 per Guest

PASTA

- Penne Rigate, Four Cheese Tortellini, Farfalle
- House-Made Marinara Sauce, Sage Alfredo Sauce, Lemon Pesto and Shaved Romano.....18 per Guest

PAELLA VALENCIANA

- Shrimp, Mussels, Clams, Lobster, Chorizo and Chicken in Saffron Rice ..... 30 per Guest

RISOTTO

**Includes Chef Attendant*

- Risotto Cooked to Order by Our Chefs
- Assorted Ingredients to Include: Asparagus Tips, Exotic Mushrooms, Lobster, Black Truffle, Parmesan Cheese ..... 28 per Guest

CARVING STATIONS

Served with Assorted Rolls and Appropriate Condiments. $175 Chef Fee Required, per 100 Guests for Each Station Prices are Based on a Two Hour Serve Time.

SPICE-CRUSTED BARON OF BEEF AU JUS

- Horseradish, Grain Mustard, Basil Pesto Mayo (Serves Approximately 60 Guests) .....$462 Each

SEA SALT-CRUSTED PRIME RIB OF BEEF CABERNET JUS

- Horseradish Chive Crème Fraîche (Serves Approximately 35 Guests).....$495 Each

MAYTAG-CRUSTED BEEF TENDERLOIN PEPPERCORN DEMI-GLACE

- Atomic Horseradish (Serves Approximately 20 Guests) .....$550 Each

APPLE CIDER-BRINED SMOKED PORK LOIN

- Roasted Heirloom Apple, Maple Rosemary Jus (Serves Approximately 30 Guests) .....$352 Each

HERB-CRUSTED TURKEY BREAST

- Cranberry Mango Chutney, Whole Grain Mustard, Mayonnaise (Serves Approximately 35 Guests).....$352 Each

HOT-SMOKED ATLANTIC SALMON

- Sauce Tomato Choron (Serves Approximately 20 Guests) .....$385 Each

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SPECIALTY DESSERT STATIONS

Stations are based on a One Hour Serve Time. Minimum of 35 People Required for all Dessert Packages.

CHOCOLATE FONDUE

- Flowing Dark Chocolate
- Served with Fresh Strawberries and Pineapple
- Traditional and Lemon Poppy Seed Pound Cake
- Indoors Only.....18 per Guest

S'MORES FACTORY

(2 Servings per Guest)

- Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Assorted Chocolate Bars, Fire Sticks Hot Chocolate .....17 per Guest

ITALIAN

- Amaretto Almond Cheesecake, Classic Tiramisu, Mini Cannoli, Fresh Fruit Panna Cotta and Biscotti.....23 per Guest

BANANAS FOSTER

- Bananas Sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream
- *Chef Attendant required at @ $175 per attendant, per 50 guests *(Space Permitting)*..... .20 per Guest

MINI PASTRIES..... 16 per Guest
PETITS FOURS..... 16 per Guest
ASSORTED CAKES & PIES..... 16 per Guest

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BANQUET WINE LIST

WHITES

All wines are listed progressively from lightest to full-bodied

Light bodied with fruit and citrus notes

Chateau St. Michelle Reisling | Washington....39
Conundrum White Blend | California....48
Santa Margherita Pinot Grigio | Italy....58

Medium Body with complexity and minerality

Cloudy Bay Sauvignon Blanc | Marlborough, New Zealand....62

Full Body with good density and structure

Sonoma-Cutrer Chardonnay | Russian River....60
Jordan Chardonnay | Russian River....80
Cakebread Chardonnay | Napa....104

CHAMPAGNE & SPARKLING WINE

Allure Moscato | California....35
Bolla Prosecco | Italy....37
Perrier-Jouët Grand Brut | France....135
Piper-Heidsieck Extra Dry | France....135
Veuve Clicquot Rosé | France....195
Dom Pérignon Épernay | France....340
Louis Roederer, Cristal | France....440

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BANQUET WINE LIST (CONTINUED)

REDS

All wines are listed progressively from lightest to full-bodied

Light body with pronounced and berry notes

Angeline | California 60
La Crema Pinot Noir | Monterey 65
Belle Glos Dairyman Pinot Noir | Los Alturus Vineyard 95

Medium body with moderate and tannins and density

Trapiche Malbec | Mendoza, Argentina 35
J Lohr | California 35
Boneshaker Zinfandel | Lodi 45

Full body with dense flavors and structure

Bella Cosa | California 49
Juggernaut | California 60
Stag's Leap Wine Cellars "Artemis" | Cabernet Sauvignon | Napa 150
Silver Oak Cabernet Sauvignon | Alexander Valley 200

HOSTED BARS

Hosted by the Hour

SELECTIONS, PER PERSON	1 HR	2 HRS	3 HRS	ADDITIONAL
• House Brands	$20	$30	$36	$7
• Premium Brands	$23	$32	$41	$8
• Deluxe Brands	$26	$35	$44	$9
• Beer, Wine, Soft Drinks	$19	$26	$32	$6

SELECTIONS, PER DRINK	HOSTED BAR	CASH BAR*
• House Brands	$8.00	$10
• Premium Brands	$10	$12
• Deluxe Brands	$11	$13
• House Wines	$8	$10
• Premium Wines	$9	$11
• Imported Beer	$7.50	$9
• Domestic Beer	$7	$8
• Bottled Water	$4.50	$5.50
• Soft Drinks	$4.50	$5.50
• Cordials	$11	$13
• Frozen Drinks	$11	$13

TradeWinds Island Resort is a cashless property. Room Charge and/or Credit and Debit Cards are accepted.

	PREMIUM	DELUXE
Vodka	Three Olives	Kettle One or Titos
Gin	Bombay	Bombay Sapphire
Rum	Bacardi	Bacardi
Bourbon	Jim Beam	Jack Daniels
Blends	Seagrams 7	Crown Royal
Scotch	Dewars	Chivas Regal
Tequila	Jose Cuervo Silver	Jose Cuervo Gold

PUNCHES PER GALLON

- Non-Alcoholic Fruit Punch $55
- Rum Swizzle Punch $88
- Red or White Sangria $88

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HOSTED BARS (CONTINUED)

SERVICE CHARGE

A $75.00 service charge per bar will apply on all types of bars, if total sales per bar, excluding tax and gratuity, are under $400.00. Applicable sales tax, Florida surcharge tax on alcoholic beverages and gratuity will be added to beverage prices.

BARTENDER STAFFING GUIDELINE

Hosted bars - one bartender per 75 guests

TradeWinds Island Resorts
5600 Gulf Boulevard, St. Pete Beach, Florida 33706

Sales Office 727-363-2215 • Fax 727-363-2221 • TradeWindsMeetings.com