



**Hilton**

MARCO ISLAND BEACH RESORT AND SPA



**HILTON CATERING MENUS**

## BREAKFAST BUFFET

Start your meeting off right with a well nourished group of attendees accompanied by freshly ground brewed coffees and selection of fine teas

### CAPE ROMANO

Fresh Florida Orange Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Selection of Muffins and Pastries

Fruit Preserves and Sweet Butter  
Assorted Cold Cereals with Milk

Steel Cut Oats with Almond Milk, Honey, Brown Sugar and Raisins

Fluffy Scrambled Eggs

Breakfast Potatoes

Choose one:

Hickory Smoked Bacon  
Country Style Sausage Links  
Sugar Cured Ham

[42.00 Per Person](#)

### BIG CYPRESS

Fresh Florida Orange Juice, Grapefruit Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Assorted Greek and Flavored Yogurts

Selection of Muffins, Pastries and Bagels  
Fruit Preserves, Butter and Cream Cheese

Assorted Cold Cereals with Milk

Steel Cut Oats with Brandied Apple Compote, Honey, Brown Sugar, Raisins and Walnuts

Breakfast Potatoes

Fluffy Scrambled Eggs

Hickory Smoked Bacon and Country Style Sausage Links

Carving Station:

Boneless Ham

[44.00 Per Person](#)

## BREAKFAST BUFFET ENHANCEMENTS

### CHEESE BLINTZ

Seasonal Fresh Fruit Compote, Whipped Cream and Pure Maple Syrup

7.00 Per Person

### TRADITIONAL EGGS BENEDICT

Buttered and Toasted English Muffin, Warm Canadian Bacon, Fresh Poached Egg and Velvety Hollandaise Sauce

10.00 Per Person

### SEA SALT CURED COLD SMOKED SALMON DISPLAY

Lemon Wedges, Capers, Hard Boiled Egg, Red Onion & Sliced Tomatoes

16.00 Per Person

### CHALLAH FRENCH TOAST

Coconut Rum Glazed Bananas, Macerated Strawberries with Vanilla and Balsamic, Whipped Mascarpone, Chocolate Sauce, Toasted Almonds, Candied Pecans, Sweet Butter & Pure Maple Syrup

8.00

### QUICHE LORRAINE

Bacon and Gruyere Cheese

8.00

### MEDITERRANEAN FRITTATA

Sundried Tomato, Kalamata Olives, Roasted Red Bell Pepper, Spinach, Roasted Garlic and Shallot

8.00

### PANCAKE STATION

Key Lime Curd, Macerated Blueberries with Cinnamon, Valrhona Chocolate Chip, Sweet Butter and Pure Maple Syrup

8.00 Per Person

### BELGIAN WAFFLE STATION

Brandied Apple and Berry Compotes, Sweet Butter, Whipped Cream and Pure Maple Syrup

10.00 Per Person

### PANCAKE STATION

Key Lime Curd, Macerated Blueberries with Cinnamon, Valrhona Chocolate Chip, Sweet Butter and Pure Maple Syrup

8.00

### CHEF'S OMELET STATION

Farm Fresh Cage Free Eggs & Egg Whites, Bacon, Ham, Tomato, Onion, Bell Pepper, Spinach, Mushroom, Cheddar and Feta

14.00



## Hilton Marco Island Beach Resort and Spa

560 South Collier Boulevard Marco Island, FL 34145  
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### BREAKFAST BEVERAGE BARS

Bartender required at \$150 for up to 2 hours, plus tax

#### BLOODY MARY AND MIMOSA BAR

10.00 Per Person

#### TROPICAL BELLINI DISPLAY

Mango, Passion Fruit, Blood Orange

12.00 Per Person

#### ENHANCED BLOODY MARY BAR

Signature Tomato Blend, Olives, Celery, Bacon, Salami,  
Pickled Vegetables, Hot Sauces, Variety of Flavored Salt  
Rimmers

14.00 Per Person

## BREAKFAST CONTINENTALS

### FULL CONTINENTAL

Fresh Florida Orange Juice, Grapefruit Juice and Cranberry Juice

Seasonal Sliced Fresh Fruit and Berries

Assorted Muffins, Breakfast Breads, Pastries, and Bagels

Assorted Greek and Flavored Yogurts

Fruit Preserves, Sweet Butter, Cream Cheese and Signature Schmears

Assorted Cold Cereals and Milk

Freshly Brewed Iilly Coffee, Decaffeinated Coffee and a Selection of Premium Mighty Leaf Teas

32.00

### HEALTHY CHOICE CONTINENTAL

Fresh Florida Orange Juice, Pomegranate Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Assorted Low Fat Muffins, Bagels, Whole Wheat and Seven Grain Breads

Fruit Preserves, Sweet Butter, Low Fat Cream Cheese, Peanut Butter, Low Fat Schmears and Labneh

Assorted Cold Cereals with Milk, Assorted Dried Fruit

Assorted Greek and Flavored Yogurts  
Yogurt Parfaits

34.00

## BREAKFAST ON THE RUN

Choose two entrées, one bakery item, one fruit to offer to attendees as a complete to go package. Packages will be made of one of each of the selections. To-go coffee station and bottled juice display included in package.

### CLASSIC

Bacon, Fried Egg & American Cheese Brioche Sandwich

30.00

### SUNRISE

Chorizo Sausage and Potato Hash, Fried Egg, Smashed

Avocado & Pepper Jack Cheese Burrito

30.00

### GREEN CHILI EGG WHITE

Turkey Sausage, Garden Vegetable Schmear and Pepper Jack

Cheese on a Cheddar and Green Chili Bagel

32.00

### NOVA LOX

Cream Cheese Schmear, Capers, Sliced Tomato, Cold

Smoked Salmon Lox and Sliced Red Onion on a Plain Bagel

34.00

### CROISSANT-E CRISTO

Egg Dipped Croissant, Black Forest Ham, Gruyere Cheese,

Dijon Mustard and Beach Plum Jam

36.00

### BAKERY ITEMS

Apple Cinnamon, Blueberry or Carrot Muffin Cheese Danish

### WHOLE FRUIT

Orange Apple Banana

## BREAKS MORNING

### Beverages

ASSORTED MINUTE MAID BOTTLED JUICES

5.00 Each

ASSORTED COCA-COLA SOFT DRINKS

6.00 Each

EVIAN BOTTLED WATER

6.00 Each

BADOIT SPARKLING WATER

6.00 Each

RED BULL

6.00 Each

ASSORTED POWERADE

6.00 Each

ASSORTED VITAMIN WATERS

6.00 Each

STARBUCKS FRAPPUCCINO DRINK

6.00 Each

ASSORTED CORE POWER PROTEIN DRINKS

9.00 Each

FRESH FLORIDA ORANGE & GRAPEFRUIT JUICES  
AND CRANBERRY JUICE

25.00 Per Quart

COLD MILK

25.00 Per Quart

ILLY® COFFEE AND DECAFFEINATED COFFEE

80.00 Per Gallon

MIGHTY LEAF™ HOT TEAS

80.00 Per Gallon

FRUIT SKEWERS WITH TOASTED COCONUT AND  
LAVENDER FRUIT DIP

(Minimum of 20 per order)

5.00 Each

GRANOLA PARFAITS

5.00 Each

ASSORTED NATURE VALLEY GRANOLA BARS

3.00 Each

CLIF BAR ENERGY BARS

5.00 Each

VARIETY OF GREEK FRUIT YOGURTS

4.50 Each

WHOLE FRESH FRUIT

3.00 Daily Rates

ENGLISH MUFFINS SERVED WITH BUTTER AND  
PRESERVES

45.00 Per Dozen

COFFEE CAKE LEMON GLAZED, MARBLE  
CHOCOLATE CHIP, CINNAMON STREUSEL,  
ORANGE POPPY CHEESE

44.00 Per Dozen

ASSORTED BAGELS SERVED WITH CREAM CHEESE,  
ASSORTED SCHMEARS, SWEET BUTTER AND  
FRUIT PRESERVES

48.00 Per Dozen

## BREAKS SPECIALTY

### SWEET TOOTH

Assorted Candy Bars, M&Ms and Assorted Chocolate & Almond Amaretto Biscotti

12.00

### HALF TIME

Buttered Popcorn Soft Jumbo Pretzels with Mustard Honey Roasted Peanuts

14.00

### QUICK SNACK BREAK

Assorted Candy Bars, M&M's Assorted Individual Bags of Pretzels, Kettle Potato Chips and Cracker Jacks, Smartfood White Cheddar Popcorn

16.00

### MARTINI SUNDAE BAR

(For 25 or more only) Vanilla, Strawberry and Chocolate Gelato Served with Hot Fudge and Butterscotch Syrup, Brownie Pieces, Caramelized Bananas, Candied Pecans, Wet Walnuts, Whipped Cream, Sprinkles and Chocolate covered Maraschino Cherries

18.00

### MEDITERRANEAN

Assorted Citrus Olives and Peppadew Peppers, Hummus and Baba Ghanoush Pita Chips and Lavash Dried Figs and Seedless Grapes Assorted Fruit and Vegetable Juices

16.00

### HEALTH NUT ENERGY BREAK

Assorted Nutri Grain & Nature Valley Granola Bars, Clif Bar Energy Bars, Fresh Whole Fruit, Signature Trail Mix, Assorted Roasted Nuts, Assorted Core Power Protein Drinks and Bottled Water

24.00

### GOING BANANAS

Chocolate Dipped Frozen Bananas Banana Chips Banana Bread and Banana Pudding Banana Smoothies

22.00

### FROZEN FRUIT AND ICE CREAM BARS

Strawberry Shortcake, Chocolate Eclair, Orange Dream Bar, Fudge Bar

12.00

### BUZZBAR ADULT ICE CREAM BARS

BuzzBar assorted alcohol infused premium ice cream bars Vanilla Daze, Blitzed Berry, Bourbon St Chocolate

16.00

### SPLASH IN A GLASS

BuzzBar assorted alcohol infused premium sorbet bars served in a glass with a splash of Prosecco. Citrus Berry, Mojito Madness, Pineapple Buzz

20.00



## BREAKS AFTERNOON

Help your attendees to refocus with an afternoon pick me up

ILLY COFFEE, DECAFFEINATED COFFEE

70.00 Per Gallon

EVIAN BOTTLED WATER

6.00 Each

BADOIT SPARKLING WATER

6.00 Each

FRUIT PUNCH

48.00 Per Gallon

LEMONADE

48.00 Per Gallon

MIGHTY LEAF ICED TEA

65.00 Per Gallon

ASSORTED VITAMIN WATER

6.00 Each

ASSORTED POWERADE

6.00 Each

ASSORTED CORE POWER PROTEIN DRINKS

9.00 Each

STARBUCKS FRAPPUCCINO DRINK

6.00 Each

ASSORTED COCA-COLA SOFT DRINKS

5.00 Each

ASSORTED CANDY BARS

Hersheys (Plain and Almond), Reeses, Kit Kat, Snickers and Twix

4.00 Each

INDIVIDUAL BAGS OF PRETZELS, KETTLE POTATO CHIPS, TERRA CHIPS AND POPCORN

4.00 Each

DRY SNACK COMBO

Kettle Potato Chips, Pretzels, Tri-Colored Tortilla Chips, Honey Roasted Peanuts, Onion Dip, Salsa, Cheese and Pimiento Dip

10.00 Per Person

SOFT JUMBO PRETZELS WITH MUSTARD

40.00 Per Dozen

POTS DE CRUDITE WITH HUMMUS

6.00 Each

INTERNATIONAL CHEESE AND FRUIT PLATTER

10.00 Per Person

REFRESHING LEMON BARS

48.00 Per Dozen

MINI ASSORTED CUPCAKES

40.00 Per Dozen

ASSORTED FRESHLY BAKED COOKIES

42.00 Per Dozen

CHOCOLATE COVERED STRAWBERRIES

42.00 Per Dozen

FUDGE BROWNIES AND BLONDIES

42.00 Per Dozen

HÄAGEN-DAZ ICE CREAM BARS

6.00 Each

GRANOLA, POWER AND NUTRI-GRAIN BARS

4.00 Each

## LUNCH BUFFETS

### DELI DISPLAY

42.00

Chef's Daily Soup Selection  
Mixed Baby Greens with Radicchio and Baby Arugula

Accompanied with:

Seedless Cucumbers, Heirloom Cherry Tomatoes, Hot Peppers, Sweet Bell Peppers, Shaved Radishes, Mushrooms, Red Onions, Chick Peas, Marinated Cucumbers, chopped Bacon, shredded Cheddar Cheese and Croutons

Caprese Salad

With Fresh Tomatoes, Balsamic Reduction and Torn Basil

Mediterranean Pasta Salad

With Sundried Tomatoes, Kalamata Olives and Pesto

Sliced Deli Display to include:

Smoked Turkey, Roast Beef, Black Forest Ham, Cheddar Cheese and Swiss Cheese

Accompanied by:

Sliced Garden Fresh Tomatoes, Red Onions, Bibb Lettuce, Mayonnaise, Whole Grain and Dijon Mustard, Sliced Pickles and Brined Cucumbers.

Bakery Fresh Assorted Breads

### OLD HAVANA

45.00

Sopa de Pollo

Sliced Tropical Fresh Fruit Display Cuban Salad of Chopped Avocados, Shaved Onions, Fresh Tomatoes, Crisp Lettuces and Red Wine Vinaigrette

Pollo Asado

Baked Chicken with Herbs and Fresh Lemon

Slow Roasted Mojo Pork

Sour Orange and Fresh Herb Marinated

### THE SANDWICH BOARD

45.00

Chef's Daily Soup Selection

Whole Seasonal Fruit, Potato Salad, Tri-Colored Pasta Salad and Rosemary Kettle Chips

Sandwich and Wrap Selections to include:

Ham and Gruyere Sandwich

Black Forest Ham, Gruyere, Bib Lettuce, Tomatoes and Red Onion with Mayonnaise and Honey-Dijon Mustard. Served on Multigrain Bread

Asiago Beef

Oven Roasted Beef, Asiago Cheese, Baby Arugula, Tomatoes and Red Onions with Red Pepper Aioli on Ciabatta Bread

Turkey Avocado Ranch Club Wrap

Smoked Turkey, Sliced Cheddar, Crisp Applewood Bacon, sliced Tomato, Avocado and Bib Lettuce with Avocado Poblano Ranch in a Flour Tortilla

Caprese Wrap

Sliced Fresh Mozzarella, Tomato, Arugula, and Balsamic Reduction in a Spinach Wrap

Garden Vegetable Wrap

Sliced Fresh Mozzarella, Tomato, Arugula, and Balsamic Reduction in a Spinach Wrap

### TASTE OF ITALY LUNCH

48.00

Roasted Tomato and White Bean Soup

Assorted Bread Display to include:

Grissini, Toasted Parmesan, Garlic Baguette and Assorted Focaccia Bread

Caesar Salad Station:

Multigrain Croutons, Shaved Parmigiano Reggiano Cheese, Oven Roasted Heirloom Tomatoes, Grilled Shrimp and Creamy Garlic and Anchovy Dressing

## LUNCH BUFFETS

Beef Picadillo  
Ground Beef, Tomato and Green Olive Stew

Moros  
Black Beans and Rice

Fried Yucca, Sweet Plantains

### MEXICAN ALMUERZO

45.00

Taco Bar  
Salsa Fresco and Guacamole, Shredded Cheddar Cheese,  
Diced Onion, Black Olives, Sour Cream, Jalapenos, Diced  
Tomatoes, Shredded Lettuce

Beef Tacos

Steak Fajitas

Chicken Quesadillas

Crispy Corn Taco Shells and Fluffy Flour Tortillas

Steak Fajitas

Chicken Quesadillas

Refried Beans

Cumin, Cilantro & Lime Rice

Corn Tortilla Chips

### CAPE ROMANO COOKOUT

45.00

Fresh Garden Salad  
Served with Balsamic and Smoked Tomato Ranch

Sliced Watermelon

Creamy Cole Slaw

Country Style Potato Salad

Grilled BBQ Chicken Breast

Pulled Pork

Caprese Salad  
With Torn Basil, Balsamic Reduction and Extra Virgin Olive  
Oil

Penne Pasta Primavera  
With Asparagus, Swiss Chard, Roasted Red Bell Pepper and  
Vermouth Dill Veloute

Chicken Marsala  
Served with Crimini Mushrooms, Shallots and Red Pearl  
Onions

Parmesan Encrusted Snapper Provencal  
Tomato, Caper, Olive, Onion, Garlic, Wine and Herbes de  
Provence

### SMOKEHOUSE BAY BBQ

50.00

Fire Roasted Tomato Soup

Baby Spinach Salad

Candied Pecans, Strawberries,

Chopped Bacon  
Served with Mango Vinaigrette

Red Bliss Potato Salad

Cucumber Salad  
Tomatoes, Shaved Onion, Fresh Dill and Citrus Dressing

Slow Roasted Beef Short Ribs

Barbecued Chicken Thighs

Smoked Pulled Pork Shoulder

Macaroni and Cheese

Creamy Roasted Garlic Mashed Potatoes

Seasonal Steamed Vegetables

## LUNCH BUFFETS

Grilled Hamburgers

Hot Dogs

Italian Sausage and Peppers

Sliced Cheeses, Sauerkraut and House Relish

Lettuce, Tomato and Onion Platter

Baked Bean Medley with Bacon and Jalapenos

Rosemary Kettle Chips

## LUNCH PLATED

Choose One Starter and Two Entrees options to offer your guests. All luncheons are accompanied by warm rolls and butter

### STARTERS

Choose One Soup or Salad option for the first course  
Cup of Soup  
Fire Roasted Tomato Soup With Cheese Crouton  
Crab and Corn Chowder With Smoked Bacon and Scallion  
Kale and Quinoa Minestrone

### PETITE SALAD

Baby Spinach With Toasted Pecans, Blue Cheese  
Caesar Salad Baby Gem Lettuce and Radicchio  
Caxambas Chopped Salad With Red Onion, Cheese

### DESSERT ADD ONS

Traditional Key Lime Pie  
Key Lime Twists  
6.00

Tiramisu  
Shaved Chocolate  
6.00

Cheesecake  
Vanilla and Balsamic kissed Strawberries with Cracked Black  
Pepper and Mint Leaf Crisps  
6.00

Chocolate Marquise  
With Raspberry Coulis  
6.00

Vanilla and Chia Panna Cotta  
With Pineapple Chutney  
6.00

Assorted Exotic Pastries  
Presented on each Table  
9.00

### ENTRÉE

Choose Two Entrée options for the second course

### COBB SALAD

With Grilled Chicken, Blue Cheese Crumbles, Hard Boiled  
Egg, Heirloom Tomatoes, Smoked Gouda, Shaved Radishes.  
Served Tableside  
35.00

### CAESAR SALAD

Baby Gem Lettuce, Radicchio, Shaved Parmigiano Reggiano  
and Grilled Crostini with Garlic Dressing and Choice of

Chicken or Salmon  
36.00

Steak  
38.00

Grouper  
40.00

### BLACKENED CHICKEN BREAST

Grilled Broccolini, Roasted New Potatoes and Tomato Butter  
39.00

### PAN ROASTED SUSTAINABLE SALMON

With Roasted Vegetable Orzo Salad and Herb Emulsion  
38.00

### TOASTED CUMIN MARINATED FLANK STEAK

Cilantro, Lime-scented Rice and Grilled Vegetables with  
Chimichurri Sauce  
42.00

### CORIANDER DUSTED PETIT GROUPEL FILET

Scallion Smashed Red Potatoes, Roasted Vegetable Melange  
and Citrus Beurre Blanc  
45.00

## LUNCH GRAB & GO DELI

Select up to three entrées. Each selection comes with the same side choice of one salad and one dessert. Served as a complete to-go package. Packages will be made of one of each of the selections. To-Go coffee station and bottled juice display included in package.

### HAM AND GRUYERE SANDWICH

Black Forest Ham, Gruyere, Bib Lettuce, Tomatoes and Red Onion with Mayonnaise and Honey-Dijon Mustard. Served on Multigrain Bread

32.00

### ASIAGO BEEF

Oven Roasted Beef, Asiago Cheese, Baby Arugula, Tomatoes and Red Onions with Red Pepper Aioli on a Ciabatta Bread

34.00

### TURKEY AVOCADO RANCH CLUB WRAP

Smoked Turkey, Sliced Cheddar, Crisp Applewood Bacon, sliced Tomato, Avocado and Bib Lettuce with Avocado Poblano Ranch in a Flour Tortilla

34.00

### CAPRESE WRAP

Sliced Fresh Mozzarella, Tomato, Arugula, and Balsamic Reduction in a Spinach Wrap

32.00

### GARDEN VEGETABLE WRAP

Grilled Zucchini, Yellow Squash and Red Onion with Roasted Bell Pepper, Baby Spinach, Basil, Mint and Creamy Hummus in a Tomato Tortilla Wrap

30.00

### LEMON CHICKEN ARUGULA

Tender Grilled Chicken Breast, Baby Arugula, Lemon Aioli, Crumbled Feta Served on French Baguette

34.00

### INCLUDES BOTTLED WATER, COFFEE AND ICED TEA STATION WITH TO-GO SERVICE

Chef's Choice of: Apple, Orange or Banana Choose One Salad: Pasta Salad, Potato Salad, Coleslaw, Cucumber Salad Assorted Kettle Chips Choose one Dessert: Chocolate Chip Cookie, Oatmeal Raisin Cookie, Soft Brownie, Snicker's Bar

## DAY OF THE WEEK LUNCH

Lunch made simple.

Our culinary team has created the perfect daily buffet to ensure a variety for your guests without worry

### MONDAY

Cucumber Fresca Mocktail  
Roasted Sweet Pepper Soup  
Marinated Wild Mushrooms, Shredded Carrots, Parsley,  
Champagne Vinaigrette  
Chilled Romaine Salad, Housemade Croutons, Parmesan  
Cheese, Caesar Dressing  
Grilled Eggplant And Roasted Pepper Focaccia With  
Tapenade And Fresh Mozzarella  
Marinated Grilled Chicken Breast, Fennel Glazed Carrots,  
Herb Roasted Potatoes, Stone Ground Mustard Sauce  
Lemon Meringue Tarts  
Chocolate Mousse Shots

### TUESDAY

Bombay Cola Mocktail  
Carrot-Ginger Soup  
Roasted Beef Sandwich, Shredded Romaine, Onion Brioche,  
Pickled Chili Aioli  
Teriyaki Chicken Sandwich, Pickled Yellow Daikon, Edamame  
Hummus, Sesame Brioche,  
Chilled Steamed Cabbage  
Seared Tuna Wrap, Avocado, Pickled Cucumber, Ancho Chili  
Vinaigrette  
Stir Fried Vegetarian "Pad Thai", Smoked Tofu, Scallion,  
Bean Sprouts  
Crispy Scallion Pancakes  
Baby Asian Greens, Miso Dressing  
Sliced Seasonal Fruit  
Assorted Mini Pastries

### THURSDAY

Georgia Tea Mocktail  
Harvest Vegetable And Wild Rice Soup  
Shaved Moroccan Spiced Leg Of Lamb Sandwich, Medjool  
Dates, Pickled Slaw, Harissa,  
Multi- Grain Pocket Pita  
Chicken Shish Kebob Sandwich, Shaved Lettuce, Sliced  
Tomato, Tzitziki, Black Cured Olives, Pita  
Marinated Vegetable Sandwich, Baba Ganoush, Focaccia,  
Greek Olive Oil  
"Tagine Style" Cous Cous, Local Wild Bass  
Tabouleh Salad, Bulghur Wheat, Parsley, Tomato, Mint  
Broccoli Rabe Salad, Roasted Peppers, Anchovy Vinaigrette  
Sliced Seasonal Fruit  
Assorted Mini Pastries

### FRIDAY

Robert Palmer Mocktail  
Seafood Chowder, Oyster Crackers  
Sonoma Greens, Walnuts, Buffalo Mozzarella, Raspberry  
Vinaigrette  
Couscous Salad, Dried Currants, Apricots, Lemon Oil, Fresh  
Mint  
Roasted Turkey Focaccia Sandwich, Havarti, Cranberry Dijon  
Spread  
Parmesan Basil Crusted Salmon, Lemon Caper Sauce  
Roasted Fingerling Potatoes, Gilroy Garlic, Fresh Herbs  
Sautéed Monterey Green Beans, Red Bermuda Onions  
Cannoli With Ricotta Custard, Roasted Pistachios  
Freshly Baked Biscotti

## DAY OF THE WEEK LUNCH

### WEDNESDAY

Laughing Budha Mocktail  
Egg Drop Soup  
Shanghai Noodle Salad, Bean Sprouts, Julienne Carrots,  
Green Onions, Sesame Ginger Vinaigrette  
Asian Noodle Salad, Orange Miso Vinaigrette  
Assorted Dim Sum: Pork Siu Mai, Shrimp Har Gow, Char Su  
Bao, Chili Garlic Dip  
Hoisin Chicken Stir Fry, Peppers, Onions, Carrots, Cashews,  
Pineapple  
Soy Glazed Roasted Carrots, Baby Bok Choy, Ginger And  
Garlic  
Vegetable Fried Rice  
Seasonal Fruit Consomme  
Fresh Made Chinese Cookies, Almond Butter Shortbread  
Dough

### DELI ~ AVAILABLE EVERYDAY

Classic Arnold Palmer  
Tortellini, Basil Vinaigrette  
Napa Cabbage Slaw  
Freshly Fried Russet Potato Chips  
Specialty Salts And Malt Vinegar  
Grilled Chicken Ciabatta - Arugula, Cranberry-Walnut Mayo,  
Jack Cheese On Multi-Grain Bread  
Rare Roast Beef - Baby Spinach, Gorgonzola, Tomatoes,  
Horseradish Cream On Mini Baguette  
Spinach And Sprouts (Vegan & Gluten Free)- Roasted Red  
Pepper, Hummus, Sweet Onion, Whole Grain Gluten Free  
Bread  
Washington Apple Tarts

### SATURDAY

Italian Soda Mocktail  
Chicken- Vegetable Soup With Red Quinoa  
Grilled Corn Arepa And Melted White Cheese With Spicy  
Tomato Salsa  
Grilled Chicken, Salsa Verde, Tomato Wrap, Black Bean  
Spread, Pepper Jack Cheese  
"Lomo Saltado", Peruvian Beef Stew With Fried Potatoes,  
Steamed Rice  
Seafood Ceviche, Bay Scallops, Baby Shrimp, Local Fish  
Filet, Lime, Lemon, Chili, Cilantro, Sea Salt  
Farm Salad With Grilled Corn, Crispy Tortilla, Charred  
Tomatillo Vinaigrette  
Sliced Seasonal Fruit  
Assorted Mini Pastries



## DINNER BUFFET

When the evening is about enjoying each others company with no set agenda our buffets are the perfect way to entertain your guests.

Accompanied by freshly ground brewed coffees and selection of fine teas offered to your guests

### BEACHSIDE BARBEQUE

Kettle Potato Chips with Chive Onion Dip

Coleslaw with Poppy Seeds  
Southern Style Potato Salad

Mixed Greens Salad Station  
Chopped Tomatoes, Shaved Onion, Cucumbers, Carrots,  
Cheddar Cheese, Chopped Bacon, Croutons, Olives and  
Broccoli  
Fresh Watermelon Slices

Off The Grill  
Hamburgers  
Chicken Breast  
Italian Sausage  
Ballpark Hotdogs  
\*Vegetable burgers available  
Grilled Peppers, Grilled Onions, Relish, Mustard, Ketchup  
and Chopped Onions

Apple Galettes and Assorted Mini Tartlets to include pecan,  
lemon meringue and raspberry  
[85.00 Per Person](#)

### SOUTHWEST SUNSET COOKOUT

Salad Bar  
Basket of Crispy Crudites  
Tossed Mixed Greens  
Plum Tomatoes, Croutons, Shredded Carrots, Cheddar  
Cheese and Chopped Bacon, Salted Cucumbers  
Chef's choice of 2 dressings

Tri-Colored Tortellini Pasta Salad  
Southern Style Cole Slaw  
Cowboy Beans with Smoked Bacon  
Corn on the Cob- Elotes Style

Open Fire Barbecued Chicken  
Dry Rubbed Tender Baby Back Ribs  
Char-Grilled Skirt Steak with Tri-Colored Peppers  
Grilled Mahi Mahi with Tropical Chutney

Pecan Pie  
Brownies and Blondies  
Black Rum Pineapple Cake  
[95.00 Per Person](#)

### UNDER THE TUSCAN SUN

Zuppa, Insalata and Antipasti Ribollita Soup Charcuterie  
Display Antipasto Salads Caprese Salad of Sliced Mozzarella,  
Red and Yellow Tomatoes and Balsamico Ciabatta, Grissini  
and Focaccia Bread Primi Spinach Tortellini with Wild Boar  
and Pecorino Cream Pumpkin Ravioli with Sage Butter and  
Toasted Gourd Seeds Secondi Tagliata- Strip Steak Char  
Grilled and Rosemary Seasoned Pollo alla Cacciatora-Chicken  
braised with tomatoes, white wine and fresh herbs Frutti di  
Mare Arrabiata- Mussels, clams, shrimp and seasonal local  
fish in a tomato fennel broth Contorni Grilled Asparagus with  
Parmigiano Mixed Grilled Vegetables Dolce Tiramisu  
Pannacotta Profiteroles  
[100.00 Per Person](#)

## DINNER BUFFET

### LIGHTHOUSE LUAU

Tropical Fruit and Berries Display  
Mixed greens with Tropical Toppings and Dressings

Macaroni Salad  
Hawaiian Coleslaw with Pineapple and Mandarin Oranges

Sweet Hawaiian Rolls

Huli Huli Chicken  
Polynesian Short Ribs  
Kahlua Pork  
Beer-battered Fried Fish

Mashed Boniato Potatoes  
Stir Fry Vegetables  
Steamed White Rice

Whoopie Pies  
Kahlua Chocolate Banana Bread Pudding  
Mango Cheesecake

[95.00 Per Person](#)

### SOUTHWEST SOIREE

Gulf Raw Bar  
Shucked Oysters  
Peel and Eat Shrimp  
Shucked Clams

Big Cypress Salad Bar  
Iceberg lettuce, Applewood smoked bacon, Gorgonzola  
Cheese Crumbles and Creamy Buttermilk Dressing  
Seafood Salad or Shrimp, Calamari and Conch  
Cole Slaw with Apple Cider Vinegar and Poppy Seeds

Glades Grill  
Grilled New York Strip Steak Blackened Cobia in Citrus  
Beurre Blanc  
Grilled Marinated Chicken Breast with grilled Pineapple Salsa

Suncoast Sides  
Medley of Fresh Vegetables  
Roasted Red Potatoes Cornbread

Spiced Peach Cobbler  
Chocolate Mud Pie  
Key Lime Pie

[120.00 Per Person](#)

## DINNER BUFFET

### FLORIBBEAN FIESTA

Corn and Conch Chowder

Ambrosia Salad of Papaya, Mango, Kiwi, Blackberry,  
Strawberry, Coconut Yogurt and Shaved Coconut

Fresh Garden Salad with Hearts of Palm, Roasted Peppers,  
Almonds and Mango Vinaigrette

Conch Salad tossed with Red Onion, Lime, Lemon, Avocado,  
Tomato, Pepper, Ginger and Garlic

Roasted Chicken Thighs with Charred Lemon and Oregano

Florida Low Country Boil

P.E.I. Mussels, Shrimp, Steamed Middle Neck and Quahog

Clams Alligator Sausage and Chorizo Sausage in a garlic,  
shallot, lemon and wine broth

Sea Salt Bliss Potatoes

Corn on the Cob

Pineapple Dark Rum Cake

Lemon Bar

Key Lime Pie

Add Stone Crab Claws \$22 per person (seasonal availability)

Add Lobster 20 per person

120.00 Per Person

## DINNER BUFFET

### MARCO ISLAND SEAFOOD EXTRAVAGANZA

Raw Bar  
Shrimp Cocktail  
Snow Crab  
Oysters on the Half Shell

Assorted Mixed Greens Salad Bar Cucumbers, Cherry Tomatoes, Chopped Bacon, Hot Peppers, Mushrooms, Red Onions, Cheddar Cheese, Croutons, Cherry Tomatoes  
Traditional Caesar Salad

Blackened Grouper  
Steamed Clams popped with Local Brewery Ale  
Slow Braised Beef Short Ribs with Fried Onions  
Seasoned Chicken Breast  
Rum glazed whole Tenderloin carved by a uniformed attendant with salsa chimichurri and soft dinner rolls

Pineapple Fried Rice  
Roasted Florida New Potatoes  
Roasted Baby Zucchini and Squash, Toy Box Cherry Tomatoes and Pearl Onions

Assorted Tartlets, Gourmet Push Pops,  
Assorted Verrines, Assorted Mini Cupcakes  
Assorted Mini Cheesecakes

Chef Required: \$150 Per Chef  
140.00 Per Person

Whole Maine Lobster  
one per person  
27.00

## DINNER PLATED

To create the perfect enchanted evening, we have created seasonal selections to ensure the freshest ingredients to enhance your guests experience. Select 3 or 4 courses.

### SALAD & STARTERS

#### MIXED BABY GREENS

Heirloom Cherry Tomatoes, Seedless Cucumbers, Red Onion, Red Pepper Curls and Shaved Radish. Served with Balsamic Vinaigrette

#### CAESAR SALAD

The Imperial Salad with Homemade Croutons, white anchovies and Aged Parmigiana Reggiano Cheese

#### TOMATO BISQUE

Roasted Tomatoes, Red Wine, Basil and Cream with grated Parmigiano Reggiano and Extra Virgin Olive Oil

#### WEDGE SALAD

Iceberg Lettuce with Bleu Cheese Dressing, Apple-wood Smoked Bacon, Chopped Eggs, Tomatoes and buttermilk dressing

2.00 Additional per person

#### POACHED PEAR AND BABY SPINACH SALAD

Candied Pecans with a Warm Bacon Vinaigrette \*Vegan Option: Spiced Pear Vinaigrette

2.00 Additional per person

#### MEDITERRANEAN SALAD

Baby Mixed Greens, Cherry Tomatoes, Kalamata Olives, Artichokes and Feta Cheese with a Lemon Vinaigrette

2.00 Additional per person

#### BEEF, HONEY, WALNUT AND GOAT CHEESE

Poached Red and Gold Beets, Fresh Field Greens, Candied Walnuts, Honey Vinaigrette and Goat Cheese Crema

4.00 Additional per person

### PLATED DINNER

### ENHANCED STARTERS

#### SEARED SEA SCALLOPS

Cauliflower Puree, Mache, Watercress, Shaved Red Onions, Fresh Lemon

12.00 Per Person

#### AHI HAWAIIAN YELLOWFIN TUNA TARTARE

Yellow Pepper Coulis, Shaved Cucumbers, Soy, Wasabi Greens

12.00 Per Person

#### BUTTERNUT SQUASH RAVIOLI

Brown Butter, Shaved Parmigiano Reggiano, Sage and Black Pepper

12.00 Per Person

#### MARCO STYLE CRAB CAKES

Sautéed Blue Crab and Creole Spiced Cake, Asparagus Tips, Pickled Mustard Seeds, Citrus Butter

12.00 Per Person

#### FRIED GREEN TOMATO WITH CRAB SALAD

Bayou Remoulade Sauce, Fresh Salad Greens, Southern Style Green Tomatoes and Crab Salad

14.00 Per Person

#### BEEF CARPACCIO

Thinly Sliced Filet Mignon, Wasabi Greens, Extra Virgin Olive Oil and Black Garlic Emulsion

14.00 Per Person

### PLATED DINNER

#### JUMBO GULF SHRIMP SCAMPI

Cheddar and Scallion Grits, Roasted Vegetable Mélange and Creole Chive Butter

105.00 Per Person

## DINNER PLATED

### STUFFED FREE RANGE CHICKEN BREAST

Sundried Tomatoes, Baby Spinach and Ricotta Cheese stuffed Airline Chicken Breast Served with White Beans, Mushrooms, Roasted Pearl Onions and Tomatoes in a Roasted Chicken Jus

85.00 Per Person

### LEMON AND THYME MARINATED FREE RANGE CHICKEN BREAST

Roasted Chicken Breast with Quinoa and Rice Pilaf and patty pan squash Finished with Red Pepper Romesco Sauce

85.00 Per Person

### MACADAMIA NUT ENCRUSTED MAHI MAHI

Lavendar Scented Coconut Sticky Rice with Roasted Tropical Fruit Chutney

90.00 Per Person

### SEARED GROUPEL FILLET

Swiss Chard Greens, Black Eyed Pea Relish and Yellow Pepper Coulis

95.00 Per Person

### RACK OF LAMB EN CROUTE WITH FRESH HERBS

Served with Sweet Pea Risotto Cake and Roasted Artichokes Accompanied by Mint Jus

105.00 Per Person

### GRILLED FILET MIGNON

Center Cut Filet of Beef Paired with Wild Chive and Roasted Garlic Mashed Potatoes, Exotic Mushrooms and Charred Asparagus Finished with Bourdeaux Sauce

105.00 Per Person

### AGED NEW YORK STRIP STEAK

Rosemary and Peppercorn Encrusted Shortloin with Truffle Potato Pave, Baby Vegetable Mélange and Cabernet Reduction

110.00 Per Person

### CHILEAN SEA BASS

Wrapped in Prosciutto di Parma Served over Sweet Pea Middlins with Lemon Sabayon

115.00 Per Person

### STEAK AND GROUPEL DUET

Herb Encrusted Bistro Steak and Seared Grouper Medallions over Sweet Cream Corn and Lobster Risotto

120.00 Per Person

### STEAK AND LOBSTER

Petit Angus Beef Filet and Shelled Fresh Maine Lobster Tail with Bacon and Scallion Mashed Potatoes and Broccolini Finished with Key Lime Beurre Blanc and Wine Merchant Sauce

125.00 Per Person

## DINNER DESSERTS

### LIMONCELLO FLUTES

Lemon Ice Cream with Limoncello Liqueur Sauce

### GUAVA CRÈME BRULEE

A Decadent Custard Topped with Caramelized Sugar and Sliced Mangos

### TIRAMISU

Lady Fingers Soaked in an Espresso Liqueur and Topped with Mascarpone Cheese and Chocolate Shavings

### VANILLA AND CHIA PANNA COTTA

With Pineapple Chutney, Compressed Pineapple and Spiced Rum Tuile

### BERRY TART

Vanilla Custard with Assorted Seasonal Berries

### CHEESECAKE

Creamy Cheesecake with a Flaky Graham Cracker Crust Finished with Black Pepper Flecked Strawberries and Mint Crisps

### KEY LIME PIE

The Famous Florida Treat with Raspberry Sauce

### CHOCOLATE MARQUISE

Chocolate Mousse, Vanilla Brulee Cream and Chocolate

### CHOCOLATE CRUNCH BAR

Crunchy Bottom Made with Imported Wafers and Hazelnut Praline and Silky Chocolate Mousse.

### EXOTIC FRUIT KEY LIME SABAYON

Carambola, Passion Fruit, Kiwi, Dragon Fruit, Mango

## RECEPTIONS CANAPES

Bite size, passed, the perfect way to provide your reception guests with nourishment while socializing

### COLD

#### BEET PICKLED DEVILED EGGS

Topped with Smoked Wahoo and Whitefish Caviar

7.00 Each

#### VEGETABLE ESCABECHE

Lime Marinated Summer Vegetables in a Plantain Cup

6.00 Each

#### WATERMELON GAZPACHO

Served in a Shot Glass topped with Basil Foam

6.00 Each

#### CAPRESE ANTIPASTO SKEWER

Cherry Tomatoes, Ciligene Mozzarella, fresh Basil with a Basil Vinaigrette Pipette

6.00 Each

#### SMOKED SALMON

Smoked Salmon on Toasted Pumpnickel with Crème Fraiche and Chives

6.00 Each

#### AHI TUNA TARTARE

Seasoned with Apple Soy and served in a Black Sesame Cone

7.00 Each

#### MEXICAN SHRIMP COCKTAIL SHOOTER

Yucatan Shrimp Cocktail with Avocado and Spiced Tomato Sauce. Seasoned with Cilantro and Corona

7.00 Each

#### FLORIDA CRAB AND MANGO SALAD

Fresh Lump Crab tossed with Mango and Fresh Herbs served in a Plantain cup

8.00

### HOT

#### SPANAKOPITA

Greek Spinach Pie of Phyllo Filled with Spinach, Onions and Feta Cheese

6.00 Each

#### RASPBERRY AND BRIE

French Brie and Raspberry Jam wrapped in Phyllo

6.00 Each

#### CROQUE MONSIEUR PALMIERS

Ham and Gruyere rolled in Puff Pastry

6.00 Each

#### MINI MARYLAND STYLE CRAB CAKES

Served with Remoulade Sauce

6.00 Each

#### PIZZETTAS

Chef's Selection (3 types) of Mini Pizzas baked in a Hearth Oven

6.00 Each

#### MINIATURE BEEF WELLINGTON

Tender Bite of Filet Mignon and Mushroom, Sprinkled with Sherri Wine and Hand Wrapped in Puff Pastry

6.00 Each

#### PANCETTA WRAPPED SHRIMP

Fresh Shrimp wrapped in Pancetta and seasoned with Orange Mostarda

7.00 Each

#### CHORIZO STUFFED DATE

Balsamic marinated Date stuffed with Chorizo Sausage and wrapped in Apple Wood Smoked Bacon

7.00 Each



## RECEPTIONS CANAPES

### JUMBO SHRIMP

Burnt Brandy Cocktail Sauce and Lemons

8.00 Each

### STUFFED MUSHROOMS

Crimini Mushrooms stuffed with a Florentine Dressing

7.00 Each

### BACON WRAPPED SCALLOPS

Plump White Sea Scallops Wrapped in Apple Wood Bacon finished with Horseradish Maple Glaze

7.00 Each

### COCONUT FRIED SHRIMP

Crispy Shrimp rolled in Flaked Coconut and served with Sweet Chili Sauce

7.00 Each

### TEMPURA FRIED SHRIMP SHOOTER

Crispy Tempura Shrimp paired with a Sweet and Spicy Mango Sauce

7.00 Each

### HAM CROQUETAS

Crispy bite size Croquetas of Serrano Ham and Creamy Bechamel

7.00 Each

### LAMB LOLLIPOP

Served with Mint Chutney

8.00 Each

### CRAB ARANCINI

Fresh Crab and Creamy Risotto rolled in Panko Breadcrumbs and fried Golden Brown. Served with Tomato Sauce

8.00 Each

## RECEPTIONS DISPLAYS

### CHILLED FLORIDA SEAFOOD

\*selection subject to change based on seasonal availability

Fresh Florida Oysters on the Half Shell

(1 piece)

Cedar Key Clams on the Half Shell

(2 pieces)

Jumbo Gulf Shrimp

(2 pieces)

Accompanied with:

Burnt Brandy and Bloody Mary Cocktail,

Dijon Lime and Mignonette Sauce. Fresh

Grated Horseradish, Lemons, and Saltine

Crackers

[20.00 Per Person](#)

Jonah Crab Claw

[6.00](#)

½ Chilled Lobster Tail

[8.00](#)

Stone Crab Claw

### ARTISANAL CHEESE

An array of International Artisan Cheeses, Complemented with an assortment of Flat Breads and Spreads. Adorned with Dried Fruit, Nuts, Grapes, and Seasonal Berries

[18.00 Per Person](#)

### ANTIPASTO AND VEGETABLE CRUDITÉS

Imported and Domestic Dry Cured Meats to include: Genoa

Salami, Baby Soppresata, Coppa and Prosciutto Marinated

Salads to include: Fresh Cilengini Mozzarella, Artichoke

Hearts, Hearts of Palm, and Citrus Olives Balsamic Marinated

Grilled Zucchini, Yellow Squash, Fennel and Japanese

Eggplant Hummus, Caponata, Toasty Pita Chips and Crisp

Lavash, assorted Focaccia, Crostini and Crackers

[20.00 Per Person](#)

### SUSHI

Assorted Japanese Nigiri and Maki Rolls served with an assortment of Japanese Seafood Salads accompanied with Pickled Ginger, Wasabi and Soy Sauce (3 pieces per person)

[14.00 Per Person](#)

### NACHO BAR

Ground Beef, Chicken Tinga, Pork Carnitas, Nacho Cheese

Sauce, Shredded Monterey Jack Cheese, Brined Olives,

Pickled Jalapenos, Sour Cream, Guacamole, Pico de Gallo,

Tomato Salsa, Pineapple Salsa, crisp Tortilla Chips

[16.00 Per Person](#)

### SLIDER STATION

Grilled Wagyu Beef Patties on Hawaiian Sweet Rolls with

Tomato Jam and Cheddar Cheese Slow Roasted Pulled Pork

with BBQ Sauce on Brioche Buns Layered Turkey, Bacon and

Melted Gruyere Cheese Baked with a Southern Spread on

Pretzel Rolls

[20.00 Per Person](#)

### FLORIDA LOW COUNTRY BOIL

Cedar Key Clams, Gulf Shrimp and Blue Mussels cooked in a House Bay Spice Bouillon with Corn on the Cob and Red Bliss Potatoes

[21.00 Per Person](#)

### KINGSTON CORNER

Jerked Honey Rum Glazed Chicken Wings Guava-BBQ Baby

Back Ribs, Tropical Mahi Bites, Coconut Fried Shrimp with

Rum Sauce, Ceviche Shooters (Requires Minimum of 50

Guests)

[30.00 Per Person](#)

## RECEPTIONS DISPLAYS

### CHICKEN WINGS AND THINGS

Fried Chicken Wings with your choice of 3 Sauces Buffalo Honey Mustard Bourbon BBQ Gochujang Jerked Honey Rum Glaze Chimichurri Teriyaki Accompanied with Bleu Cheese and Ranch Dressing, Celery and Carrots (Optional: Boneless Chicken Wings)

20.00 Per Person

### GARDEN SALAD BAR

Mixed Baby Greens with Radicchio and Baby Arugula Seedless Cucumbers, Heirloom Cherry Tomatoes, Hot Peppers, Sweet Bell Peppers, Shaved Radishes, Mushrooms, Red Onions, Chick Peas, marinated Cucumbers, chopped Bacon, shredded Cheddar Cheese and Croutons Served with Herb Vinaigrette, Balsamic Vinaigrette, and Ranch Dressing

Mediterranean Pasta Salad with Sundried Tomatoes, Parmesan, Olive Oil, Basil and Pine Nuts

15.00 Per Person

### EXOTIC FRESH FRUIT AND BERRIES DISPLAY

Sliced Pineapple, Honeydew and Cantaloupe Papaya, Mango, Seasonal Berries and Seedless Grapes. Accompanied by: Fruit Kabobs of Carambola, Strawberry, Kiwi and Dragon Fruit served in a carved Melon Centerpiece. Accompanied by Toasted Coconut and Lavender Fruit Dip

24.00 Per Person

## RECEPTIONS CARVERY

### STEAMSHIP ROUND OF BEEF

Garlic and Cracked Black Pepper Roasted Steamship Round of Beef

Served with Au Jus, Horseradish and Horseradish Cream

Serves 150 Guests

1000.00

### WHOLE ROASTED SUCKLING PIG

Mojo Criollo Marinated and Slow Roasted with Banana Leaves

Serves 50-75 Guests

500.00

### SLOW ROASTED BLACK ANGUS PRIME RIB

Slow Roasted Prime Rib Rubbed with Rosemary, Thyme and Peppercorn Melange.

Served with Au Jus and Creamy Horseradish Sauce

Serves 35 Guests

500.00

### GRILLED CEDAR PLANK SALMON

choice of:

Bourbon Maple Glazed, Pastrami Spiced, Dill and Citrus Sea Salt or Honey Dijon and Grilled Lemon

Served with Horseradish Cream, Red Onion & Caper

Marmalade, Tomato Jam and Lavash

Serves 18-20 Guests

275.00

### MAPLE GLAZED HAM

Served with Whole Grain

Mustard and Pineapple Sauce

Serves 40 Guests

300.00

### BAKED BRIE ENCROUTE

A Trio of Baked Brie to Include:

Honey Walnut and Rosemary /

Blackberry Thyme / Brown Sugar and Pecan.

Wrapped in Fluffy Puff Pastry

Served with Apple Wedges, Grapes Assorted Crackers and Crostini

Serves 20 Guests

150

150.00

### SOUR ORANGE AND HERB ENCRUSTED GROUPER

Citrus Butter, Onion and Cucumber Relish, Pico De Gallo, Tostadas

Serves 30 Guests

400.00

### ROASTED TURKEY

Sage and Thyme Jus, Buttermilk Gravy, Smoked Cranberry Sauce

Serves 25 Guests

300.00

### RUM GLAZED TENDERLOIN OF BEEF

Pineapple Compote, Salsa Criolla, grilled Baguette

Serves 20 Guests

400.00

### ESPRESSO RUBBED ANGUS STRIP LOIN

Chipotle Chocolate Stout Molasses and Caramelized Onions

Serves approximately 30

500.00

## RECEPTIONS ACTION STATIONS

### ROMAN CORNER

Choose Three:

Potato Gnocchi

With Fresh Tomato Sauce, Basil, Heirloom Cherry Tomatoes and Parmigiano Reggiano

Orecchiette

With Fresh Sausage, Crushed Red Pepper and Broccoli Rabe  
Butternut Squash Ravioli

With Brown Butter, Sage and Amaretto

Cheese Ravioli

Served in Vodka Sauce with Sundried Tomato and Fresh Basil

Mushroom Ravioli

With a Blue Cheese Cream Sauce and Roasted Cremini

Mushrooms

Conchiglie

Served in a Fontina Fonduta with Asparagus and Broccoli

Served with Assorted Focaccia and Garlic Bread

22.00 Per Person

### CAXAMBAS CHOPPED SALAD

Mesclun Greens, Spinach and Arugula,

Accompanied By:

Diced Chicken, Tuna Salad, Heirloom Cherry Tomatoes,

Garbanzo Beans, Diced Bacon, Roasted Peppers, Sundried

Tomatoes, Sliced Onions, Cucumbers

Italian Dressing, Balsamic Vinaigrette, Ranch Dressing, Honey

Mustard Dressing

20.00 Per Person

### PASTA EXTRAVAGANZA

Tri-Color Tortellini and Fusilli Pasta tossed in an Imported

Mascarpone Cream then finished in a Wheel of Aged Cheese

A truly memorable display 40 person minimum

22.00 Per Person

### POTATO MARTINI BAR

Whipped Yukon Gold and Sweet Potato Accompanied with an Array of Compound Butters and Appropriate sides to include:

Roasted Garlic, Carmelized Shallots, Wild Chive, Frizzled Onion, Chopped Bacon, Scallions, Shredded Cheddar, Gruyere, Bleu Cheese, Asiago Cheese, Sour Cream, Sweet Cream Butter, Brown Sugar, Marshmallow, Chipotle and Grated Horseradish

14.00 Per Person

### TACO TRUCK

Baja-

Blackened Grouper, Fennel Slaw, Citrus Remoulade, Pico de Gallo and Scallions

Yucatan-

Beef Barbacoa, Shredded Lettuce, Pickled Onions, Radishes

Oaxaca-

Pork Carnitas, Pepper Relish, Shaved Jalapenos, Chopped Onion and Lime

Veracruz-

Grilled Shrimp, Shredded Cabbage and Cilantro Slaw, Smoked Red Pepper Crema and Radishes

Sonora-

Ground Beef, Shaved Lettuce, shredded Cheddar Cheese And Sour Cream

Served with Flour and Corn Tortillas

24.00 Per Person

Lobster Tail

8.00

### CUSTOMIZED ICE CARVING

Customized Ice Carving to Compliment Any of Your Displays (Recommended for Seafood Display)

600.00 Per Block

## RECEPTIONS ACTION STATIONS

### MAC AND CHEESE STATION

Fusilli Pasta and Shells

Fondues:

Four Cheese, Comte and Brie,

Sharp Cheddar and Smoked Gouda Fondue

Topping Bar to Include:

Grilled Chicken, BBQ Pulled Pork, Chopped Bacon,

Diced Ham, Spinach, English Peas, Roasted Bell

Pepper, Sauteed Shallots, Broccoli, Peas, Jalapenos,

Artichokes Hearts and Buffalo Sauce

18.00 Per Person

Maine Lobster

8.00

Lump Crab

9.00

## RECEPTIONS DESSERT DISPLAYS

### FLORIDA DESSERT STATION

Key Lime Tarts Pineapple Black Rum Cake Mango Crème  
Brulee Coconut Macaroons

16.00 Per Person

### MARTINI SUNDAE BAR

(For 25 or more only) Vanilla, Strawberry and Chocolate  
Gelato Served with Hot Fudge and Butterscotch Syrup,  
Brownie Pieces, Caramelized Bananas, Candied Pecans, Wet  
Walnuts, Whipped Cream, Sprinkles and Chocolate covered  
Maraschino Cherries

18.00

### FROZEN FRUIT AND ICE CREAM BARS

Strawberry Shortcake, Chocolate Eclair, Orange Dream Bar,  
Fudge Bar

12.00

### BUZZBAR ADULT ICE CREAM BARS

BuzzBar assorted alcohol infused premium ice cream bars  
Vanilla Daze, Blitzed Berry, Bourbon St Chocolate

16.00

### SPLASH IN A GLASS

BuzzBar assorted alcohol infused premium sorbet bars served  
in a glass with a splash of Proseco. Citrus Berry, Mojito  
Madness, Pineapple Buzz

20.00

### SWEET EXTRAVAGANZA

A Heavenly Assortment of Decadent Tortes, Assorted  
Cheesecakes, Fruit Tarts, Tiramisu and Verrines

14.00 Per Person

### CANDY BAR

A display of candy & Chocolate treats for your guests to  
enjoy, includes assortment of m&m's, hershey's kisses,  
reese's pieces

16.00 Per Person

### PETIT DESSERTS

key lime pie, tropical fruit tart, peanut butter and chocolate  
tart, petit fours, pineapple panna cotta

14.00 Per Person

### HOT DONUT LIGHTS ON

Fresh mini glazed donuts with Nutella, peanut butter  
mousse, whipped cream, sprinkles, chocolate fudge and  
caramel

14.00 Per Person

## BARS & BEVERAGES HOST BAR

### HOSTED BAR PRICING

(Beverage service charged per drink)

Call Brand Cocktails

10.00

Premium Brand Cocktails

12.00

Domestic Beer

7.00

Imported Beer

8.00

Soft Drinks

5.00

Bottled Water

6.00

Cordials

12.00

Frozen Drinks

14.00

Wine (Call)

10.00

Wine (Premium)

12.00

### PREMIUM BRAND BAR PACKAGE

For First Hour

Per Person

28.00

Each Additional Hour

Per Person

24.00

### PREMIUM BRANDS

Ketel One Bombay Sapphire Bacardi Captain Morgan  
Gentleman Jack Crown Royal Johnnie Walker Black Patron  
Silver Premium Chardonnay - Layer Cake Premium Cabernet  
- Layer Cake Domestic Beer and Imported Beer Soft Drinks  
Non- Alcoholic Beer Bottled Water

### BARTENDER AND CASHIER FEES

One bartender for every one hundred guests Bartender fee of \$150 per bartender for each event Cashier fee of \$150 per cashier for each event One cashier per 100 people

### CALL BRAND BAR PACKAGE

Smirnoff Vodka Beefeater

Cruzan

Jim Beam Canadian Club J & B

Cuervo Gold Tequila

Chardonnay and Cabernet - Canyon Road Domestic Beer and Imported Beer

Soft Drinks

Non- Alcoholic Beer

Bottled Water

For First Hour

Per Person

24.00

Each Additional Hour

Per Person

20.00



## BARS & BEVERAGES CASH BAR

### One Hour Minimum

#### BARTENDER AND CASHIER FEES

One bartender for every one hundred guests Bartender fee of \$150 per bartender for each event Cashier fee of \$150 per cashier for each event One cashier per 100 people

#### CASH BAR PRICING

(Guest to purchase own drink tickets)

\*Tax and gratuity included

Call Brand Cocktails

10.00

Premium Brand Cocktails

12.00

Domestic Beer

7.00

Imported Beer

8.00

Soft Drinks

5.00

Bottled Water

5.00

Cordials

12.00

Frozen Drinks

14.00

Wine (Call)

10.00

Wine (Premium)

12.00

#### PREMIUM BRANDS

Ketel One Bombay Sapphire Bacardi Captain Morgan  
Gentleman Jack Crown Royal Johnnie Walker Black Patron  
Silver Premium Chardonnay - Layer Cake Premium Cabernet  
- Layer Cake Domestic Beer and Imported Beer Soft Drinks  
Non- Alcoholic Beer Bottled Water

#### CALL BRANDS

Smirnoff Vodka Beefeater Cruzan  
Jim Beam Canadian Club J&B  
Cuervo Gold Tequila  
Chardonnay and Cabernet - Canyon Road Domestic Beer and  
Imported Beer  
Soft Drinks  
Non- Alcoholic Beer  
Bottled Water

## BARS & BEVERAGES HOSPITALITY BARS

PRICES LISTED ARE FOR LITER BOTTLES

### VODKA

Grey Goose

195.00

Ketel One

170.00

Absolut

145.00

Smirnoff

100.00

### GIN

Bombay Sapphire

155.00

Tanqueray

130.00

Beefeater

115.00

### SCOTCH

Johnnie Walker Black

205.00

Chivas Regal

170.00

Dewars

150.00

### BEER

Domestic

7.00

Imported

8.00

### WHISKEY

Crown Royal

175.00

Canadian Club

120.00

### BOURBON

Gentleman's Jack

165.00

Maker's Mark

150.00

Jack Daniels

150.00

Jim Beam

115.00

### RUM

Captain Morgan

110.00

Bacardi Silver

100.00

### TEQUILA

Patron

175.00

Cuervo Gold

120.00

### CORDIALS

Courvosier

185.00

The above prices include ice, glassware, bar fruit, napkins, stir sticks and appropriate mixers for each bottle of liquor purchased. (Club Soda, Tonic Water, and Ginger Ale).

Daily replenish of ice, glassware, bar fruit, napkins and stir sticks at \$8 per person.

## BARS & BEVERAGES HOSPITALITY BARS

### CONTINENTAL COFFEE STATION

A Gourmet Coffee Station Featuring Illy Regular and Decaffeinated Coffees. An Assortment of Hot Mighty Leaf Teas Accompanied with Flavored Syrups, Chocolate Shavings, Vanilla Scented Whipped Cream, Orange Zest, Cinnamon Sticks, Assorted Specialty Wafers, Mini Biscotti and Rock Sugar Sticks

80.00 Per Gallon

Grand Marnier

185.00

Kahlua

140.00

Bailey's Irish Cream

130.00

### MIXER SUGGESTIONS

Fresh Florida Orange Juice

per liter

23.00

Fresh Florida Grapefruit Juice

per liter

23.00

Cranberry Juice

per liter

23.00

Tomato Juice

per liter

23.00

Bloody Mary Mix

per liter

12.00

Soft Drinks

each

5.00

Club Soda, Tonic Water and Ginger Ale

per liter

6.00

## WINE WINE

### CHAMPAGNE & SPARKLING WINES

Charles de Fere, Jean Louis Brut, Burgundy, France  
36.00

Moet & Chandon "Imperial" Brut, Champagne, France  
110.00

Veuve Clicquot "Yellow Label" Brut, Champagne, France  
150.00

### SAUVIGNON BLANC

Nobilo, Marlborough, New Zealand  
45.00

Honig, Napa Valley  
60.00

Duckhorn, Napa Valley  
80.00

### PINOT GRIGIO

Santa Margherita, Italy  
60.00

Altanuta, Italy  
45.00

### CHARDONNAY

Tom Gore, California  
42.00

Newton, Napa Valley  
68.00

Sonoma Cutrer, Sonoma Coast  
70.00

Cakebread, Napa Valley  
80.00

### PINOT NOIR

Meomi, Sonoma Coast  
48.00

Rodney Strong, Russian River  
50.00

La Crema, Sonoma Coast  
64.00

Fess Parker, California  
68.00

### MERLOT

14 Hands  
44.00

Alexander Valley, Alexander Valley  
48.00

Sterling, California  
64.00

Robert Mondavi, California  
70.00

Silverado, Napa Valley, California  
80.00

### CABERNET SAUVIGNON

Casa Lapostale, Rapel Valley, Chile  
40.00

Broadside, Paso Robels, California  
45.00

Hess, North Coast  
60.00

Napa Cellars, Napa Valley  
80.00

## INFO INFO

To assist you with planning

### MEETING & BANQUET SPACE

Meeting and banquet space is committed to the guest only for the hours listed herein. The Hotel retains the right to make reasonable substitution in meeting and banquet space, and the guest agrees to accept such substitution. In the event such a substitution is necessary, the Hotel agrees to assist traffic flow with signage and notation on lobby reader board. All changes in meeting room sets must be arranged at least 72 hours before the start of a function or there will be a fee of \$10.00 per person or minimum charge of \$500.00 charged to the group.

### GUARANTEES

Final guarantees on banquet functions are required no less than 72 hours prior to the start time of each function. After this time, the guarantee is not subject to reduction and can only be increased. Any increases in excess of 5% over the guarantee will result in a charge of 1 and 1/2 times the base price for each additional person served. Guarantee changes must be made directly with your Convention Services Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72 hour period, the expected number of guests in attendance will become the guarantee. Banquet menu prices are guaranteed 90 days prior to group arrival.

### COMPLIANCE WITH REGULATIONS

The guest agrees to conduct the Events in an orderly manner in full compliance with applicable laws, regulations, and Hotel rules. The guest assumes full responsibility for the conduct of its attendees during any time the premises are under control of the guest, guest's agent, invitees, employees or independent contractors employed by the guest.

### CONFERENCE RELATED CHARGES

As all Meetings and Special Events are unique to each group, there may be additional charges that apply. These include, but are not limited to, the following:

#### INTERNET/PHONE

House Phone  
Per Day  
25.00

Outside Phone Line  
Each  
150.00

Meeting Room Wireless Internet Access  
Per Person Per Day  
10.00

Hardwire Internet Line  
Each  
150.00

#### STAGING

Podium  
Per Day/Per Podium  
25.00

Staging  
Per Piece (6' x 8' each)  
50.00

#### DANCE FLOOR

Small  
(12' X 12')  
50.00

Medium  
(15' X 18')  
75.00

## INFO INFO

### LIQUOR

The guest understands that the Hotel is the only licensed authority to sell and serve liquor on the premises; therefore no liquor may be brought into the Hotel from outside sources. Any violations will result in corkage and service fees billed to the guest's Master Account.

### OFF PROPERTY & OUTSIDE FUNCTIONS

If the National Weather Service forecasts a chance of rain (30% or above) the scheduled function will take place in the designated indoor back-up room. This decision will be made no less than 4 hours prior to the scheduled event. Should the client request the function outside, against the advice of the Hotel, the indoor location will also be set-up and a set-up charge of \$10.00 per person, with a minimum charge of \$500.00 will be applied to the bill. All off property catering and Boat Cruises arranged by the hotel will have an alternate weather back-up location at the Hilton. For all off property catering functions add \$10.00 per person to menu price. The minimum charge is \$500.00.

### TURTLE NESTING SEASON & POOLSIDE FUNCTIONS

February 1- April 30 - POOL FUNCTIONS CANNOT BEGIN PRIOR TO 7:00PM. May 1 - October 31 is Turtle Nesting Season on Marco Island. All beach functions must be completed by 8:00PM and pool functions by 9:00PM. At other times of the year, functions must end at 10:00PM.

### MENUS

We are more than happy to prepare up to a choice of 3 entrées, however they will all be charged at the highest priced entrée. A 72 hour notice in entrée selection is required.

### SERVICE CHARGES & FLORIDA STATE SALES TAX

A taxable 23% Service Charge and Florida State Sales Tax will be added to all catered food and beverage. An additional 8% taxable Service Charge will be added to all off property and outdoor venues. Prices are subject to change without notice.

Large  
 (21' X 21')  
 100.00

### BANNER

Banner Hanging  
 50.00 Each

### POWER

Power Drop on the Beach  
 (15 amp - 20 amp max.)  
 150.00

Power Drop  
 (100 amp) (Meeting Room Only)  
 200.00

Power Drop  
 (200 amp) (Meeting Room Only)  
 400.00

Generator  
 Per Generator  
 850.00

### OUTDOOR LIGHTING/HEATING

\$50 For Any Additional Propane Tanks

Tiki Torches  
 25.00

Street Lanterns  
 75.00

Fire Pits  
 250.00

Outdoor Mushroom Heater  
 (Recommended 1 per 25)  
 250.00

### LINEN LABOR

\*Other Linen Choices Available. Please Request with Your Conference Services Manager.

## INFO INFO

White Floor Length Linen

Each

20.00

Labor for Chair Covers

Per Chair (when provided by an Outside Vendor)

10.00

Labor for Table Linens

Per Table (when provided by an Outside Vendor)

15.00

### BOX HANDLING

Box Handling Fee

Per Box In / Out

3.00

Shipping Charges

Shipping Carrier Rates Room Per Delivery (Deliveries and  
Amenity Deliveries)

3.00

Prices

Effective August 1, 2018 - August 21, 2019

All outside vendors must be pre-approved by the Conference  
Services Manager.