



*Rehearsal* DINNERS



# REHEARSAL DINNERS

## Buffet Menus

### BARBECUE COOKOUT

ARTISAN CHEESE & FRESH FRUIT  
with Spiced Nuts and Crackers

GULF SHRIMP COCKTAIL

HONEY BARBECUED CHICKEN BREAST

FRESH GRILLED ANGUS BURGERS

CREAMY MANGO COLE SLAW

LOADED POTATO SALAD

GRILLED CORN COBS

WALNUT FUDGE BROWNIES  
& ASSORTED COOKIES

**\$45.00++ PER PERSON**

### ISLAND BASH

ARTISAN CHEESE & FRESH FRUIT  
with Spiced Nuts and Crackers

GULF SHRIMP COCKTAIL

JERK ROASTED PORK LOIN  
with Mango Barbecue Sauce

SCAMPI STATION with Gulf Shrimp,  
Mussels, Tortellini, Penne Pasta\*

GROUPEL & CRAB MEAT AU GRATIN

ROASTED VEGETABLES  
with Lemon Pepper Butter

KEY LIME CHEESE CAKE

**\$55.00++ PER PERSON**

### OCEANFRONT SPREAD

ARTISAN CHEESE & FRESH FRUIT  
with Spiced Nuts and Crackers

GULF SHRIMP COCKTAIL

HIBACHI STYLE GRILLED SALMON

GRILLED CHICKEN BREAST with Mango Salsa

ROASTED BEEF STRIP LOIN Carving Station\*

SPINACH SALAD  
with Balsamic Vinaigrette

COCONUT INFUSED RICE

SEASONAL VEGETABLES

ASSORTED MINI DESSERTS

**\$65.00++ PER PERSON**

**25 PERSON MINIMUM**

**ICED TEA & WATER INCLUDED IN ALL PACKAGES - OPEN BARS STARTING AT \$30.00++ PERSON**

*\*\$100.00++ Uniformed Chef Fee Applies for all Manned Stations.*

*++All Prices Subject to Service Charge and State Sales Tax.*





## ADDITIONS

### Hors d'Oeuvres

### ADDITIONAL HORS D'OEUVRES

SPANIKOPITA TRIANGLES  
VEGETABLE POT STICKERS  
TOMATO & MOZZARELLA BRUSCHETTA  
TOASTED CHEESE RAVIOLI with Marinara  
SPRING ROLLS with Sweet Chili Glaze  
STUFFED MUSHROOMS with Spinach & Cheese  
RASPBERRY & BRIE STUFFED PUFFS  
MARINATED CHICKEN SATAY  
MINI SWEDISH MEATBALLS  
SMOKED SALMON MOUSSE on Cucumber Coins  
SHRIMP CEVICHE  
BRIE FILLED STRAWBERRIES with Toasted Pecan  
PROSCIUTTO WRAPPED MOZZARELLA with Basil Pesto Drizzle

**\$3.95++ PER PIECE**

*25 Piece Minimum*

BACON WRAPPED SCALLOPS  
SMOKED DUCK CROSTINI with Boursin and Mandarin Orange  
BEEF TENDERLOIN BRUSCHETTA with Horseradish Sour Cream  
ASSORTED HAND ROLLED SUSHI (50 PIECE MINIMUM)  
SHRIMP COCKTAIL SHOOTERS  
JERK CRUSTED VEAL SKEWER with Pineapple Salsa  
SMOKED CHICKEN PITA CHIP with Sundried Tomato & Hummus  
MINI CRAB CAKES with Cajun Remoulade  
BEEF TENDERLOIN SATAY  
MINI BEEF WELLINGTON with Horseradish Sauce  
COCONUT SHRIMP with Sweet Chili Sauce  
MARINATED BABY LAMB CHOPS with Dijon Demi Dip  
KEY WEST CONCH FRITTERS with Key Lime Aioli

**\$4.95++ PER PIECE**

*25 Piece Minimum*

*++All Prices Subject to Service Charge and Sales Tax.*





## ADDITIONS

### Displays & Carving Stations

#### DISPLAYS

##### FRESH GARDEN VEGETABLE CRUDITÉS

*serves 50 Guests* **\$250.00++**

*serves 100 Guests* **\$350.00++**

##### ARTISAN CHEESE & FRESH FRUIT with Spiced Nuts and Crackers

*serves 30 Guests* **\$175.00++**

*serves 50 Guests* **\$350.00++**

*serves 100 Guests* **\$475.00++**

##### ANTIPASTO DISPLAY

*serves 30 Guests* **\$150.00++**

*serves 50 Guests* **\$250.00++**

*serves 100 Guests* **\$500.00++**

##### SHELLFISH & RAW BAR

Large Gulf Shrimp

Oysters

Mussels

Little Neck Clams

Stone Crab

*minimum 50 Pieces Per Item* **MARKET PRICE**

#### CARVING STATIONS

##### ROASTED BEEF TENDERLOIN in Natural Jus\*

*serves 20 Guests* **\$300.00++**

##### ROASTED BEEF STRIP LOIN\*

*serves 30 Guests* **\$400.00++**

##### ROASTED PRIME RIB with Horseradish Cream Sauce\*

*serves 30 Guests* **\$600.00++**

##### WHOLE ROASTED STEAMSHIP of Beef\*

*minimum 50 Guests* **\$10.00++ PER PERSON**

##### OVEN ROASTED TURKEY BREAST with Cranberry Sauce\*

*minimum 30 Guests* **\$8.00++ PER PERSON**

##### DIJON CRUSTED HAM with Assorted Mustards\*

*minimum 30 Guests* **\$8.00++ PER PERSON**

##### WHOLE SUCKLING PIG\*

*minimum 30 Guests* **MARKET PRICE**

*\*\$100.00++ Uniformed Chef Fee Applies for all Carving Stations.*

*++All Prices Subject to Service Charge and Sales Tax.*





# BEVERAGE SERVICE

## Open Bar

### CALL BRANDS

SMIRNOFF VODKA

BEEFEATER GIN

MYERS PLATINUM RUM

JIM BEAM BOURBON

J&B SCOTCH

CANADIAN CLUB WHISKEY

JOSE CUERVO GOLD TEQUILA

*2 Hours* **\$30.00++ PER PERSON**

*Each Additional Hour* **\$14.00++ PER PERSON**

### PREMIUM BRANDS

KETEL ONE VODKA

TANQUERAY GIN

CAPTAIN MORGAN SPICED RUM

CAPTAIN MORGAN WHITE RUM

SEAGRAM'S V.O.

JACK DANIELS WHISKEY

DEWARS SCOTCH

1800 TEQUILA

*2 Hours* **\$34.00++ PER PERSON**

*Each Additional Hour* **\$16.00++ PER PERSON**

### ULTRA PREMIUM BRANDS

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

MOUNT GAY RUM

CAPTAIN MORGAN WHITE RUM

MAKER'S MARK BOURBON

JOHNNY WALKER BLACK SCOTCH

CROWN ROYAL WHISKEY

PATRON SILVER TEQUILA

*2 Hours* **\$38.00++ PER PERSON**

*Each Additional Hour* **\$18.00++ PER PERSON**

**ALL OPEN BARS INCLUDE THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON;  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES.**

*++All Prices Subject to Service Charge and State Sales Tax.*

