

*additional menus*



Photo by Katy Brawley



25 PERSON MINIMUM

### BARBECUE COOKOUT BUFFET

\$45.00++ per person

Artisan Cheese & Fresh Fruit  
with Spiced Nuts and Crackers

Gulf Shrimp Cocktail

Honey Barbecue Chicken Breast

Creamy Mango Cole Slaw

Loaded Potato Salad

Grilled Corn Cobs

Walnut Fudge Brownies  
and Assorted Cookies

### ISLAND BASH BUFFET

\$55.00++ per person

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\*

Grouper & Crabmeat Au Gratin

Roasted Vegetable  
with Lemon Pepper Butter

Key Lime Cheese Cake

### OCEANFRONT SPREAD BUFFET

\$65.00++ per person

Artisan Cheese & Fresh Fruit  
with Spiced Nuts and Crackers

Gulf Shrimp Cocktail

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

Iced Tea & Water included

Open Bars starting at \$35.00++ per person

\*\$100.00 ++ Uniformed Chef Fee applies

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

Facility Fees may apply



Photo by Set Free Photography

beverage service

CALL BRANDS OPEN BAR

- Smirnoff Vodka
- Beefeater Gin
- Captain Morgan Spiced Rum
- Captain Morgan White 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 OPEN BAR

- 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 \$14.00 ++ per person

ULTRA PREMIUM BRANDS OPEN BAR

- 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 \$14.00 ++ 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





Photos by Anastasia Photography

## DISPLAYS

### Fresh Garden Vegetable Crudites

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 \$275.00 ++

serves 100 guests \$525.00 ++

### 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

Rock and Jonah Crab Claws

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\*

serves 50 guests \$10.00 ++ per person

### Whole Suckling Pig\*

serves 30 guests Market Price

Pasta Station with Sausage, Grilled Chicken Breast, Fresh Herbs and Vegetables, Tortellini, Penne, Alfredo and Marinara Sauces\*

\* \$100.00++ Uniformed Chef fee applies for all Carving Stations



Photos by Matt Steeves

*additional hors d'oeuvres*

- Spring Rolls with Sweet Chili Sauce
- Spanakopita Triangles
- Stuffed Mushrooms with Spinach & Cheese
- Mini Swedish Meatballs
- Prosciutto Wrapped Mozzarella with Tomato Pesto Drizzle
- Vegetable Pot Stickers
- Pork Potstickers
- Tomato & Mozzarella Bruschetta
- Marinated Chicken Satay
- Toasted Cheese Ravioli with Marinara
- Raspberry & Brie Stuffed Puffs

\$3.95++ each  
25 Piece Minimum

- Mini Crab Cakes with Cajun Remoulade
- Shrimp Ceviche
- Key West Conch Fritters with Key Lime Aioli
- Marinated Baby Lamb Chops with Dijon Demi Dip
- Island Shrimp Cocktail Shooters
- Moroccan Lamb and Phyllo Cigars with Cilantro Sour Cream
- Chipotle Chicken Coronet with Tzatziki Dip
- Island Shrimp Cocktail Shooters
- Beef Tenderloin Satay
- Mini Beef Wellington with Horseradish Sauce
- Bacon Wrapped Scallops
- Coconut Shrimp with Sweet Chili Sauce

\$4.95++ each  
25 Piece Minimum



additional bites

Mini Beef Empanadas  
\$48.00 ++ per dozen

Grilled Cheese Triangles  
with Tomato Bisque Shooters  
\$48.00 ++ per dozen

Mini Hot Dogs  
\$36.00 ++ per dozen

Mini Submarine Sandwiches  
\$75.00 ++ per dozen

Beef Sliders  
\$48.00 ++ per dozen

Crab Cake Sliders with Key Lime Aioli  
\$75.00 ++ per dozen

Pulled Pork Sliders  
\$48.00 ++ per dozen

Baked Mac & Cheese Cups  
\$48.00 ++ per dozen

French Fries or Sweet Potato Fries  
\$28.00 ++ per pan

House Made Kettle Chips  
\$28.00 ++ per pan

Flat Bread Pizzas  
Three Cheese, Veggie, Meat Lovers, Buffalo Chicken  
\$14.00 ++ per pizza

Chicken Wings with Celery & Blue Cheese  
50 Wings \$70.00 ++

House Made Brownies  
\$24.00 ++ per dozen

Assorted Mini Desserts  
\$48.00 ++ per dozen

Chocolate Covered Strawberries  
\$48.00 ++ per dozen



## dressing room snacks

Assorted Tea Sandwich Platter  
serves 10-12 Guests \$75.00 ++

Cheese & Fruit Platter  
serves 10-12 Guests \$70.00 ++

Vegetable Crudites Platter  
serves 10-12 Guests \$65.00 ++

Assorted Cookies & Brownies Platter  
serves 10-12 Guests \$36.00 ++

Chocolate Covered Strawberries  
\$48.00 ++ per dozen

Chicken Wings with Celery & Blue Cheese  
50 wings \$70.00

Assorted Submarine Sandwich Platter  
serves 10-12 Guests \$75.00 ++

Assorted Chips & Snacks  
\$3.50 ++ per item

Soft Drinks & Bottled Water  
\$3.50 ++ per item

Fresh Juice: Apple, Orange, Pineapple, Grapefruit, Cranberry  
\$12.00 ++ per carafe

Sparkling Wine for Mimosas: Louis Perdrier, France  
\$40.00 ++ per bottle

Domestic Beer  
\$5.00 ++ per item

Imported & Seasonal Beer  
\$6.00 ++ per item

Craft Beer  
\$7.00 ++ per item



Photo by Cher Hanna

*farewell breakfasts*  
20 PERSON MINIMUM

THE SEASHELL  
\$20.00++ per person

- Tropical Fresh Fruit Display
- Assorted Pastries & Muffins
- Bagels & English Muffins with Whipped Butter and Fruit Preserves

THE SAND DOLLAR  
\$30.00++ per person

- Tropical Fresh Fruit Display
- Assorted Pastries & Muffins
- Bagels & English Muffins with Whipped Butter and Fruit Preserves
- Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Breakfast Potatoes

THE STARFISH  
\$37.00++ per person

- Tropical Fresh Fruit Display
- Assorted Pastries & Muffins
- Bagels & English Muffins with Whipped Butter and Fruit Preserves
- Scrambled Eggs
- Choice of Bacon, Sausage or Ham
- Breakfast Potatoes
- Omelet Station with Uniformed Chef

BEVERAGES

Above packages include Coffee, Hot Tea, Water and Chilled Orange Juice, Pineapple Juice and Cranberry Juice

Mimosa & Bloody Mary Bar  
2 Hours \$24.00++ per person

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