

additional menus



20 PERSON MINIMUM

THE SOUTHWESTERN FIESTA

\$45.00++ per person

Build Your Own Tacos

Select Two

Spicy Grouper • Pulled Pork
Shredded Chicken • Slow Roasted Brisket of Beef

Add a third protein for +\$5 per person

Accompaniments

Crispy Taco Shells • Soft Flour Tortillas
Shredded Lettuce • Jalapenos • Grated Cheese
Diced Tomatoes • Chopped Onions

Mexican Chopped Salad

Crisp Iceberg and Romaine Lettuces, Tomatoes,
Green Onions, Cucumbers, Red Peppers, Sweet Corn,
Black Beans, Cilantro, Spicy Avocado Dressing

Sides

Refried Beans • Jicama Slaw • Red Beans and Rice
Tricolor Tortilla Chips with Salsa, Sour Cream,
Guacamole

Dessert

Churros • Cheesecake
Fresh Strawberries and Vanilla Whipped Cream
+\$4 per person

THE ALL AMERICAN BARBEQUE

\$49.00++ per person

Barbecued Favorites

Select Two

- USDA Choice Hamburgers
(Veggie Burgers added on request)
Lettuce, Tomato, Sliced Onions
- All Beef Hot Dogs

Rolls and Appropriate Condiments included for Above Items

- Barbequed Chicken
- Slow Roasted Pulled Pork with Silver Dollar Brioche Rolls
- Barbequed Baby Back Ribs

Add a Third Meat from Above for +\$5 per person

Add Grilled Salmon +\$8 per person

Add Top Sirloin Steaks +\$10 per person

Salads *Select Two*

Tossed Green Salad, Choice of Two Dressings
Pasta Salad • Mango Slaw • Potato salad

Salad Enhancements

Sliced Fresh Fruit +\$6pp • Caesar Salad Bar +\$5 per person

Sides *Select Two*

Yukon Gold Mashed Potato • Corn on the Cobb
Kettle Chips with Ranch Dip • Baked Beans

Side Dish Enhancements

Baked Potato or Mashed Potato Bar +\$5 per person
Creamery Butter, Sour Cream, Grated Cheddar,
Diced Scallions, Chopped Bacon

Dessert *Select Two*

Assorted Cookies • Brownies and Blondies
Sliced Watermelon • Warm Apple Crisp

Dessert Enhancements

Pound Cake, Fresh Strawberry Compote, Whipped Cream
+\$5 per person

THE GULF BREEZE

\$55.00++ per person

Island Favorites

Select Three

- Chilled Peel and Eat Shrimp, Cocktail Sauce
- Calamari with Boom Boom and Remoulade Sauces
- Crunchy Grouper, Tarter Sauce
- Blackened Grouper, Baja Sauce
- Chili Glazed Chicken Breast
- Jamaican Jerk Pork Loin, Pineapple-Mango Salsa
- Top Sirloin Steak, Chimichurri Sauce

Fresh Florida Salad Bar

Romaine, Fresh Baby Lettuces, Tomato, Cucumber,
Carrots, Avocado, Onion, Bell Peppers, Hearts of Palm,
Mandarin Orange Segments, Sliced Almonds,
Grated Romano and Mozzarella

Balsamic Vinaigrette, Ranch, and Caesar Dressings

Salads

Caprese Salad Platter • Fresh Florida Fruit Platter
Quinoa Salad

Sides

Steamed Vegetable Medley • Black Beans and Rice
Rolls and Butter

Dessert

Key Lime Pie • Flourless Chocolate Cake



Photo by Set Free Photography

beverage service
Minimum 2 hours

CALL BRANDS

\$16.00++ per person per hour

- Skol Vodka
- Skol Gin
- Captain Morgan White Rum
- Evan Williams Bourbon
- JB Scotch
- Jose Cuervo Tequila Gold

PREMIUM BRANDS

\$18.00++ per person per hour

- Tito's Vodka
- Tangeray Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Jim Beam Bourbon
- Dewar's Scotch
- El Jimador Tequila
- Jose Cuervo Tequila Silver

ULTRA BRANDS

\$20.00++ per person per hour

- Ketel One Vodka
- Bombay Sapphire Gin
- Mount Gay Rum
- Captain Morgan White Rum
- Chivas Regal Scotch
- Crown Royal Blended Whiskey
- Patron Silver Tequila

BEER & WINE BAR ONLY

\$14.00++ per person per hour
Select up to Three

- Budweiser
- Bud Light
- Coors Light
- Corona
- Heineken 00 (NA)
- High Five IPA
- Michelob Ultra
- Miller Lite
- Stella Artois
- Yuengling Lager
- Thistle Lodge Private Chardonnay
- Thistle Lodge Private Cabernet Sauvignon

All Open Bars include:

- Thistle Lodge Private Chardonnay
- Thistle Lodge Private Cabernet Sauvignon
- Imported and Domestic Beers, Assorted Sodas, Bottled Water and Garnishes

Bartender Fee +\$100

House Champagne:

- Cuvee Jean Luis Brut NV, France
- Cuvee Jean Luis Brut Rose NV, France)

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



Photos by Anastasia Photography

DISPLAYS

Fresh Garden Vegetable Crudites

Small	serves 30 guests	\$175.00 ++
Large	serves 50 guests	\$300.00 ++

Artisan Cheese & Fresh Fruit with Spiced Nuts and Crackers

Small	serves 30 guests	\$250.00 ++
Large	serves 50 guests	\$425.00 ++

Antipasto Display

Small	serves 30 guests	\$300.00 ++
Large	serves 50 guests	\$525.00 ++

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 Market Price

Roasted Beef Strip Loin*

serves 30 guests Market Price

Roasted Prime Rib with Horseradish Cream Sauce*

serves 30 guests Market Price

Whole Roasted Steamship of Beef*

serves 50 guests Market Price

Whole Suckling Pig*

serves 30 guests Market Price

Pasta Station, Fresh Herbs and Vegetables, Tortellini, Penne, Alfredo and Marinara Sauces*

\$16.00++ per person

Add Sausage + \$3

Add Chicken + \$4

Add Shrimp + \$5

* \$150.00++ Uniformed Chef fee applies for all Carving Stations and Pasta Stations



Photos by Matt Steeves

CHILLED FRUIT SELECTIONS

- Watermelon & Prosciutto
- Fresh Strawberry Half, Boursin Cheese
- Prosciutto Wrapped Cantaloupe
- Watermelon Caprese
- Mini Fruit Skewers
- Tomato Caprese

VEGETABLE SELECTIONS

- Spanikopita
- Bruschetta Margarita
- Vegetable Pot Stickers, Soy Sauce
- Spinach and Cheese Stuffed Mushrooms
- Mini Vegetable Spring Roll, Sweet Chili Sauce
- Raspberry and Brie Stuffed Puffs

\$4.95++ each
25 Piece Minimum



Select Four
Passed or Displayed

SEAFOOD SELECTIONS

- Shrimp Shooter
- Ceviche Shooter
- Bacon Wrapped Bay Scallop
- Tortuga Shrimp, Chili Citrus Glaze +\$2
- Mini Crabcakes, Cajun Remoulade
- Coconut Fried Shrimp, Marmalade-Chili Sauce
- Conch Fritters, Key Lime Aioli

MEAT SELECTIONS

- Chicken Satay, Sweet Chili Soya
- Baby Lamb Lollies, Mint Demi +\$4
- Chorizo and Smoked Gouda Stuffed Mushrooms
- Mini Beef Wellington, Horseradish Sauce
- Beef Tenderloin Satay, Sweet Soy Glaze
- Churrasco, Chimichurri Sauce
- Prosciutto Wrapped Mozzarella, Pesto

\$5.95++ each
25 Piece Minimum



additional bites

Mini Beef Empanadas
\$60.00 ++ per dozen

Grilled Cheese Triangles
with Tomato Bisque Shooters
\$84.00 ++ per dozen

Mini Hot Dogs
\$48.00 ++ per dozen

Mini Submarine Sandwiches
\$102.00 ++ per dozen

Beef Sliders
\$84.00 ++ per dozen

Pulled Pork Sliders
\$72.00 ++ per dozen

Baked Mac & Cheese Cups
\$60.00 ++ per dozen

French Fries or Sweet Potato Fries
\$36.00 ++ per pan

House Made Kettle Chips
\$36.00 ++ per pan

Flat Bread Pizzas
Three Cheese, Veggie, Meat Lovers, Buffalo Chicken
\$16.00 ++ per pizza

Chicken Wings with Celery & Blue Cheese
50 wings \$125.00

House Made Brownies
\$36.00 ++ per dozen

Assorted Mini Desserts
\$50.00 ++ per dozen

Chocolate Covered Strawberries
\$50.00 ++ per dozen



dressing room snacks

Cheese & Fruit Platter

\$95.00 ++

Vegetable Crudites Platter

\$75.00 ++

Assorted Cookies & Brownies Platter

\$48.00 ++ per dozen

Chocolate Covered Strawberries

\$50.00 ++ per dozen

Chicken Wings with Celery & Blue Cheese

50 wings \$125.00

Assorted Submarine Sandwich Platter

\$102.00 ++

Soft Drinks & Bottled Water

\$3.50 ++ per item

Fresh Juice: Apple, Orange, Pineapple, Grapefruit, Cranberry

\$12.00 ++ per item

Sparkling Wine for Mimosas

\$46.00 ++ per bottle

Domestic Beer

\$6.00 ++ per item

Imported & Seasonal Beer

\$8.00 ++ per item

Craft Beer

\$8.00 ++ per item



Photo by Cher Hanna

farewell breakfasts
20 PERSON MINIMUM

THE SEASHELL
\$30.00++ per person

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

THE SAND DOLLAR
\$38.00++ per person

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

THE STARFISH
\$49.00++ per person

- Tropical Fresh Fruit Display
- Assorted Pastries & Muffins
- Bagels & English Muffins with Whipped Butter and Fruit Preserves
- Scrambled Eggs
- Smoked Bacon
- Sausage
- Breakfast Potatoes
- Omelet Station with Uniformed Chef +\$150

BEVERAGES

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

Mimosa & Bloody Mary Bar
2 Hours \$30.00++ per person