

Breakfast

Hyatt Signature I

A Selection of Seasonal Fresh Fruit Juices
Sliced Fresh Seasonal Fruits and Vine-Ripened Berries
Gourmet Bakery Basket and Breakfast Breads served with Whipped Butter
and Fresh Fruit Preserves
H.C Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee,
Harney and Son Fine Tea Selection
\$17.00++ per person

Hyatt Signature II

A Selection of Seasonal Fresh Fruit Juices
Sliced Fresh Seasonal Fruits and Vine-Ripened Berries
Gourmet Bakery Basket and Breakfast Breads with Whipped Butter and Fresh Fruit Preserves
A Selection of Whole Grain Cereals
House Baked Fresh Bagels
with Regular, Light and Strawberry Infused Cream Cheese
House made Creamy Yogurt and Granola Parfaits
H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee,
Harney and Son Fine Tea Selection
Whole and 2% Chilled Milk
\$21.00++ per person

HOT AND COLD BREAKFAST

BUFFET I

A Selection of Seasonal Fresh Fruit Juices
Sliced Fresh Seasonal Fruits and Vine-Ripened Berries
Gourmet Bakery Basket and Breakfast Breads with Whipped Butter and Fresh Fruit Preserves
A Selection of Whole Grain Cereals
House Baked Fresh Bagels
with Regular, Light and Strawberry Infused Cream Cheese
House made Creamy Yogurt and Granola Parfaits
Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon, Chicken Apple Sausage Links or Ham Steak
Oven Roasted Fingerling Breakfast Potatoes with Caramelized Onions
H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee,
Harney and Son Fine Tea Selection
Whole and 2% Chilled Milk
\$26.00++ per person / 25 person minimum

BUFFET II

Healthy Choice – Gluten Free

A Selection of Seasonal Fresh Fruit Juices

Sliced Fresh Seasonal Fruits and Vine-Ripened Berries

Seasonal Vegetable Egg White Frittata

Chicken Apple Sausage Links

Oven Roasted Fingerling Breakfast Potatoes with Caramelized Onions

Gluten Free Specialty Muffins

H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee,
Harney and Son Fine Tea Selection

\$30.00++ per person / 25 person minimum

PLATED BREAKFAST

Plated Breakfast I

Sliced Fresh Seasonal Fruits and Vine-Ripened Berry Plate

Freshly Squeezed Florida Orange Juice

Rich Brioche French Toast dusted with Powdered Sugar

Served Warm Fruit Compote and Maple Syrup

Applewood Smoked Bacon, Chicken Apple Sausage Links or Ham Steak

H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee

Harney and Son Fine Tea Selection

\$22.00++ per person

Plated Breakfast II

Sliced Fresh Seasonal Fruits and Vine-Ripened Berry Plate

Freshly Squeezed Florida Orange Juice

Farm Fresh Scrambled Eggs with Chives

Applewood Smoked Bacon, Chicken Apple Sausage Links or Ham Steak

Oven Roasted Fingerling Breakfast Potatoes with Caramelized Onions

Choice of: Southern Style Buttermilk Biscuit or Crusty Warm Buttery Croissant

H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee

Harney and Son Fine Tea Selection

\$26.00++ per person

Break Packages

ALL DAY BREAK PACKAGE

Priced Per Person

CONTINENTAL BREAKFAST

A Selection of Fresh Fruit Juices

Bakery Basket with Whipped Butter and Preserves

MORNING REFRESHMENT BREAK

CHOICE OF:

Yogurt Parfait Shooters with Granola and Fresh Berries

Whole Fresh Fruit and Fig Newton Cookie Bars

or

Dried Fruit Infused Trail Mix

Gourmet Muffins, Freshly Baked Scones and Assorted Breakfast Fruit Breads

or

Sweet Dairy Cheeses with Green and Purple Grapes

Honey Roasted Cashews and Pecans

UNLIMITED ALL DAY BEVERAGES

TO INCLUDE

Assorted Soft Drinks

Bottled Waters

H.C. Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee

And Harney and Son Fine Tea Selection

AFTERNOON REFRESHMENT BREAK

CHOICE OF:

Freshly Baked Jumbo Cookies

Hand Selected Seasonal Whole Fresh Fruit

Gourmet Mixed Nuts

or

Jumbo Pretzel Rods Dipped In Chocolate

Assorted Mini Cup Cakes

or

Assorted Cake and Pie Bars

Warm Soft Pretzel Nuggets s with Spicy Mustard

\$35.00++ Per Person

AFTERNOON BREAKS

SNACK BREAK

Individual Bags of Popcorn and Chips
Tri Colored Tortilla Chips with Fresh House Made Salsa
\$11.50++ Per Person

Sweet and Salty

Freshly Baked Gourmet Mini Cup Cakes
Warm Mini Pretzel Nuggets with Spicy Mustard for Dipping
\$12.00++ Per Person

LET THE GAME BEGIN

Individual Bags of Popcorn and Cracker Jacks
Mini Corn Dogs
Warm Soft Pretzel Nuggets with Spicy Mustard
\$13.00++ Per Person

COOKIE BREAK

Freshly Baked Jumbo Cookies
Rich Fudge Brownies and Blondies
Single Serve Mini Cartons of Chilled Milk
\$13.50++ Per Person

Fruit Infused Cube Break

Jumbo Ice Cubes:
Lemonade with Fresh Blue Berries
Pomegranate with Fresh Mint
Raspberry with Fresh Raspberries
Jumbo Martini Glasses with Fresh Berry Skewers displayed in Raw Sugar
Served with Bottled Waters, Sparkling Waters
Ginger Ale and Sprite
\$14.50++ Per Person

FITNESS BREAK

Humus with Soft Pita Bread and Herbed Baked Pita Points
Sliced Fresh Seasonal Fruit Display with Flavored Yogurt for Dipping
Garden Fresh Vegetables with Dip
Assorted Granola and Power Bars
\$15.00++ Per Person

MAKE YOUR OWN ICE CREAM SUNDAE

House Made Chocolate and Vanilla Ice Cream
Rich Hot Fudge and Creamy Caramel
M&M's, Cherries, Nuts, Sprinkles and Whipped Cream
\$16.50++ Per Person

Hyatt Signature Luncheon Buffet

Select One Garden Salad

Mixed Greens and Romaine Lettuce
with Tomatoes, Carrots, Mushrooms, Cucumbers Garlic Croutons, Grated Cheese
and Crumbled Bacon

Dressing Selections

Creamy Dressings: Ranch or Caesar

Vinaigrettes: White Wine, Classic Red Wine Balsamic, Raspberry or Basil

or

Caesar Salad Station Crisp Romaine Lettuce with
Roasted Garlic Caesar Dressing Focaccia Croutons, Tomato Fresca and Parmigiano-Reggiano

Composed Salad – Select one Buffet Salad

Seasonal Fresh Fruit with Honey Citrus Glaze
Gemelli Pasta Salad with Rock Shrimp & Sundried Tomatoes
Three Bean Salad with Sweet Onion Vinaigrette
Cucumber, Red Onion, Tomato and Feta Cheese Salad
Caprese Salad with Vine Ripe Tomatoes, Mozzarella, Basil, Olive Oil and Balsamic Glaze
Creamy Fingerling Potato Salad with Crispy Bacon
Grilled Chicken and Pasta Salad with Sliced Grape Tomatoes, Parmesan Cheese and
Traditional Caesar Dressing Garnished with House made Herbed Croutons

Hot Entrees

Boneless Breast of Chicken:
Creamy Mushroom Marsala
Ginger, Soy and Orange Butter Sauce
Light Jerk Seasoning With Mango Chutney Cream Sauce

Tilapia:

Blackened in a Lemon Buerre Blanc or Citrus Glaze

Salmon:

Ginger, Soy and Orange Butter Sauce
Sweet Thai Chili Glaze with Lemon Buerre Blanc
Oven Roasted Teriyaki Glaze

Bistro Steak or Marinated Grilled Flank Steak

Seasoned with Chili Powder, Red Wine, Kosher Salt, Black Pepper and Fresh Garlic
Dijon Brandy Cream Sauce
Caramelized Onion Demi Glaze
Marsala Sauce

Pork:

Honey Dijon Glaze
Sweet Onion Demi Glaze

Starch:

Herb Roasted New Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Red Skinned Smashed Potatoes
Southern Style Mac 'N' Cheese
Pastas: Farfalle, Gemelli, Penne, Rigatoni, Fusilli, Rotelle, Orzo
Sauces: Marinara, Alfredo, Pesto, Fradiavlo, Vodka Cream

Vegetable:

Seasonal Vegetable Medley Garnished With Broccoli, Broccolini or Asparagus
Sautéed Green Beans with Baby Carrots
Sesame Green Beans
Sautéed Fresh Spinach with Fresh Garlic
Traditional Ratatouille

Dessert

Buffet

Assorted Seasonal Tortes & Cakes
Gourmet Miniature Dessert Display
Southern Decadence to Include Red Velvet Cake, Georgia Peach Cobbler and Pecan Pie
Gourmet Miniature Cookies

Luncheon Buffet - Two entrée selection \$ 31.00++ Per Person

Luncheon Buffet - Three entrée Selection \$35.00++ Per Person

Plated Lunch Menu

SOUPS

Soup of the Day
\$6.00++

Roasted Corn and Crab Chowder
\$7.00++

Chilled Gazpacho
Vine Ripened Chilled Tomatoes blended with Vegetables, Herbs,
Tomato Juice with Cilantro-Lime and Avocado Cream
\$7.50++

COLD ENTRÉES

Chicken Caesar Salad
Herb Crusted Breast of Chicken and Crisp Romaine with Garlic Croutons, Parmigiano-Reggiano,
Tomato Fresca Kalamata Olives and Traditional Caesar Dressing
\$20.00++

Rock Shrimp, Pasta and Sun-Dried Tomato Salad,
Toasted Almond, Grape and Basil Chicken Salad and
Flakey Tuna with Olive Oil, Tabasco, Lime and Scallions served on Field Greens
\$22.00++

Champagne Poached Salmon
Fillet of Salmon Poached in Pink Champagne with Baby Spinach, Marinated Vegetable Salad,
Fennel and Cucumber Relish
\$24.00++

Wok Charred Yellow-Fin Tuna Loin on Asian Vegetable Salad with
Lo-Mein Noodles and Field Greens with Toasted Sesame Ginger Vinaigrette
\$27.00++

HOT ENTRÉES

All plated hot entrees include: Italian Farm Greens Salad with Balsamic Vinaigrette Dressing or Traditional Caesar Salad, Gourmet Rolls and Whipped Butter, Choice of a Dessert, H.C. Valentine Signature Blend Freshly Brewed Coffee, Harney and Son Fine Tea Selection and Slowly Brewed Unsweetened Iced Tea

Entrees

Grilled Petite Filet with Caramelized Onion and Shallot Demi
Garlic Mashed Potatoes and Seasonal Medley of Vegetables
\$42.00++

Grilled Marinated Flank Steak
Sautéed Mushrooms, Peppers and Rosemary Demi
Served with Roasted Fingerling Potatoes and Seasonal Medley of Vegetables
\$36.00++

Traditional Chicken Parmesan
Hand Breaded Breast of Chicken with fresh Mozzarella,
House Made Marinara sauce served with Linguine
\$32.00++

Traditional Chicken Picatta –
Sautéed Breast of Chicken with Lemon Butter Sauce, Capers
And White Rice with Chef's Choice of Vegetable
(Gluten Free)
\$32.00++

Roasted Airline Chicken Breast with Balsamic Reduction
Served with Red Skinned Smashed Potatoes and Toasted Sesame Green Beans
\$32.00++

Grilled Pesto Shrimp (5 pieces)
Served on Pappardelle Pasta with Sautéed Baby Vegetables and Roasted Pepper Purée
\$38.00++

Roasted Tilapia with Puttanesca Sauce
Local Farm Raised Tilapia served with Diced Tomatoes, Black Olives, Capers,
Fresh Garlic and Fresh Oregano
Jerusalem Couscous and Seasonal Medley of Vegetables
\$30.00++

Pan Seared Fillet of Salmon
With Herb Cream Sauce, Wild Rice Pilaf and Julienne Vegetable Medley 20.00
\$33.00++

Fish of the Day
Seasonal Market Fresh Fish with Chef's choice of Starch and Seasonal Vegetable
Market Priced

VEGETARIAN ENTRÉES

Spaghetti D' Christina
Fresh Basil, Sun-Dried Tomatoes, Capers, Olives Garlic
And Julienne Vegetables with Spaghetti Pasta and Extra Virgin Olive Oil
\$25.00++

Grilled Balsamic Marinated Vegetable Medley
Grilled Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms and Roma Tomatoes
with Creamy Spinach Risotto
\$25.00++

Spinach and Cheese Stuffed Portobello Mushrooms with Herb Risotto and Balsamic Glaze
\$25.00++

DESSERTS

Choose One

Apple Crumb Pie
With Caramel Sauce and Cinnamon Whipped Cream

Bittersweet Chocolate Mousse
With Whipped Cream and Chocolate Sauce

Key Lime Pie

Raspberry Mousse Cake served with Raspberry Sauce

Banana Chocolate Bread Pudding with Bourbon Crème Anglaise

Tira Misu, a Classic Italian Mascarpone Dessert served with Fruit Coulis and Chocolate Garnish

White Chocolate Cake with Raspberry Lemon Filling and Dark Chocolate Shavings

Chocolate Mousse Cake served with Raspberry Coulis

Sour Cream Cheesecake served with Fruit Coulis

Hyatt Signature Dinner Buffet

Select One Garden Salad

Mixed Greens and Romaine Lettuce
with Tomatoes, Carrots, Mushrooms, Cucumbers Garlic Croutons, Grated Cheese
and Crumbled Bacon

Dressing Selections (select 2)

Creamy Dressings: Ranch or Caesar Vinaigrettes: White Wine, Classic Red Wine Balsamic,
Raspberry or Basil

or

Caesar Salad Station Crisp Romaine Lettuce with
Roasted Garlic Caesar Dressing Focaccia Croutons, Tomato Fresca and Parmigiano-Reggiano

Composed Salad – Select one Buffet Salad

Seasonal Fresh Fruit and Berries with Honey Citrus Glaze
Gemelli Pasta Salad with Rock Shrimp & Sundried Tomatoes
Three Bean Salad with Sweet Onion Vinaigrette
Cucumber, Red Onion, Tomato and Feta Cheese Salad
Caprese Salad with Vine Ripe Tomatoes, Mozzarella, Basil, Olive Oil and Balsamic Glaze
Creamy Fingerling Potato Salad with Crispy Bacon
Grilled Chicken and Pasta Salad with Sliced Grape Tomatoes, Parmesan Cheese and
Traditional Caesar Dressing Garnished with House made Herbed Croutons

Hot Entrees

Boneless Breast of Chicken:
Creamy Mushroom Marsala
Ginger, Soy and Orange Butter Sauce
Light Jerk Seasoning With Mango Chutney Cream Sauce

Tilapia:

Blackened in a Lemon Buerre Blanc or Citrus Glaze

Salmon:

Ginger, Soy and Orange Butter Sauce
Sweet Thai Chili Glaze with Lemon Buerre Blanc
Oven Roasted Teriyaki Glaze

Marinated Grilled Bistro Steak or Flank Steak

Seasoned with Chili Powder, Red Wine, Kosher Salt, Black Pepper and Fresh Garlic
Dijon Brandy Cream Sauce
Caramelized Onion Demi Glaze
Marsala Sauce

Pork:

Honey Dijon Glaze
Sweet Onion Demi Glaze

Starch:

Herb Roasted New Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Red Skinned Smashed Potatoes
Southern Style Mac 'N' Cheese
Pastas: Farfalle, Gemelli, Penne, Rigatoni, Fusilli, Rotelle, Orzo
Sauces: Marinara, Alfredo, Pesto, Fradiavlo, Vodka Cream

Vegetable:

Seasonal Vegetable Medley Garnished With Broccoli, Broccolini or Asparagus
Sautéed Green Beans with Baby Carrots
Sesame Green Beans
Sautéed Fresh Spinach with Fresh Garlic
Traditional Ratatouille

Dessert

Buffet

Assorted Seasonal Tortes & Cakes
Gourmet Miniature Dessert Display
Southern Decadence to Include Red Velvet Cake, Georgia Peach Cobbler and Pecan Pie
Gourmet Miniature Cookies

Dinner Buffet - Two entrée selection \$ 48.00++ Per Person
Dinner Buffet - Three entrée Selection \$55.00++ Per Person

Plated Dinner Menu

APPETIZERS

Citrus Scented Jumbo Lump Crab Cake with Granny Smith Apple Slaw and Garlic Aioli
\$16.00++

Warm Goat Cheese, Vegetable and Wild Mushroom Strudel with Carrot Ginger Reduction
\$9.00++

Grilled Gulf Coast Shrimp on Vegetable Ratatouille and Red Pepper Reduction
\$13.00++

Smoked Salmon Tart
Salmon on a Chive Blinin Cake with Crème Fraiche and Baby Farm Greens
\$ 9.50++

SOUPS

Soup of the Day
Chef's Daily Creation
\$7.00++

Roasted Corn, Rock Shrimp and Leek Chowder
\$ 7.00++

SALADS

Strawberry Fields Salad – Crisp Arugula and Romaine Mix, Sliced Strawberries, Candied Pecans,
Crumbled Feta Cheese, Sliced Poached Pear and Balsamic Vinaigrette
\$7.00++

Perimeter Hilltop Greens
Italian Farm Greens with Marinated Vegetables Parmigiano-Reggiano and Balsamic Vinaigrette
\$6.00++

Summit Caesar Crisp Romaine Tossed in a
Roasted Garlic Caesar Dressing with Focaccia Croutons and Tomato Fresca
\$6.50++

Baby Spinach and Artichoke Salad
Tender Baby Spinach Leaves and Crisp Greens Baby Artichoke Hearts
and Sliced Granny Smith Apple with Mulled Apple Cider Vinaigrette
\$7.50++

Roasted Baby Beet Salad
With Local Goat Cheese, Frisee Mix, Red and Yellow Beets with Olive Oil and Lemon Vinaigrette
\$7.50++

Caprese Salad
Fresh Mozzarella, Ripe Tomatoes, Fresh Basil Olive Oil and Balsamic Drizzle
\$8.00++

DINNER SPECIALTY HOT ENTRÉES

All plated single hot entrees include Plated Salad, Gourmet rolls and Whipped Butter, Choice of Plated Dessert, H.C Valentine Signature Blend Freshly Brewed Coffee, Decaffeinated Coffee, Harney and Son Fine Tea Selection and Slowly Brewed Unsweetened Iced Tea

Chicken Cacciatore
Breast of Chicken Braised in tomato sauce with capers and onions, vinegar presented with
Jumbo Potato Wedges with Poached Cauliflower
\$ 46.00++

Old Fashioned Chicken
Half Chicken Roasted in our Wood Burning Oven Served with Red Skinned Smashed Potatoes
and Seasonal Vegetable Medley
\$44.00++

Breast of Chicken Stuffed with Fresh Spinach, Fire Roasted Tomatoes and Buffalo Mozzarella
with Lemon, Butter and Nutmeg Sauce Accompanied by Wild Rice Pilaf and Haricots Vert
\$ 50.00++

Grilled Dry Aged Filet Mignon Portobello

Thick Center Cut Filet Grilled with Fanned Portobello Mushroom, Caramelized Onion Demi
Steamed White and Green Asparagus with Carrot Ribbons and Buttermilk Mashed Potatoes
\$58.00++

Herb Crusted Roasted Traditional Prime Rib with Natural Au Jus with Dijon Mustard
Served with Potato Gratin and Sautéed Baby Vegetables
\$55.00++

Marinated, Grilled Grass Fed Skirt Steak with Chimichurri Sauce
With Garlic Mashed Potatoes and Steamed White and Green Asparagus with Carrot Ribbons
\$50.00++

Grilled Jumbo Gulf Shrimp (4) Sea Scallops (3)
Served over bed of Linguine with Garlic Aioli and Fresh Parsley
\$48.00++

Pan Seared Chilean Sea Bass with Buerre Blanc
Served with Sautéed Broccoli Rabe with Fresh Garlic and Shallot Polenta
\$ 55.00++

Pan Seared Fillet of Atlantic Salmon with Avocado Salsa
Black Forbidden Rice and Steamed Green Beans
\$45.00++

Pan Seared Red Snapper with Ratatouille
Pistachio Crusted Polenta and Smoked Tomato Broth
\$47.00++

Center Cut Pork Loin
Roast Pork Loin with Vidalia Onion and Peach Salsa Seasonal Vegetable Medley
Parmesan Roasted Fingerling Potatoes
\$44.00++

Mediterranean Roasted Rack of Lamb Served with Creamy Herb Risotto
Julienne Vegetables and Mint Demi-Glace
\$60.00++

Grilled Free Range Rosemary Veal Chop with Porcini Demi-Glace
served with Parmesan Roasted Potatoes and Medley of Sautéed Baby Vegetables
\$65.00++

COMBINATION ENTRÉES

All combination entrees are priced a la carte

Pan Seared Atlantic Fillet of Salmon and Grilled Breast of Chicken
Served with Rosemary Roasted Potatoes Seasonal Vegetable Medley and Asparagus
Chef's Choice of Sauces
\$50.00++

Seared Medallions of Beef and Grilled Spicy Prawns Served with Au Gratin Potatoes
Sautéed Baby Vegetables with Chef's Choice of Sauces
\$53.00++

Pan Seared Breast of Chicken and Roasted Baby Lobster Tail
Served with Capellini Puttanesca, Baby Vegetable Ragout and French Green Beans
\$59.00++

Grilled Veal Chop and Sweet Water Prawns with Ratatouille
Asparagus and Parmesan Mashed Potatoes with Chef's Choice of Sauces
\$63.00++

Pepper Crusted Rack of Lamb and Pan Seared Fillet of Grouper
Served with Balsamic Lentils, Julienne Vegetables
Seared Plum Tomatoes and Rosemary Polenta
\$67.00++

Grilled Tenderloin of Beef with Caramelized Onion Demi and Chili Crusted Fillet of Salmon
With Citrus Reduction served with Crispy Risotto Cake and Asparagus
\$55.00++

Grilled Tenderloin of Beef with Cabernet Reduction and Pan
Seared Breast of Chicken with Herb and Fennel Cream Sauce
Roasted New Potatoes and Seasonal Vegetable Medley
\$ 53.00++

Plated Desserts

German Chocolate Cake
Bourbon Pecan Pie
Tiramisu
Coconut Cream Cake
Sour Cream Cheesecake
Apple Crumb Pie
Key Lime Pie
Raspberry Mousse Cake
White Chocolate Cake with Raspberry Lemon Filling
Chocolate Mousse Cake
Carrot Cake
Chocolate Mousse Presented in Martini Glass
Passion Fruit Parfait Presented in Martini Glass
Strawberry Shortcake Presented in Martini Glass
Lemon Meringue Pie
Strawberry Swirl Cheesecake
Turtle Cheesecake

\$7.50++ Per Person

Hors d' Oeuvres

Beef:

Roast Beef Roulade

Marinated Beef wrapped around Asparagus and Red pepper served with Bamboo Skewer with Sweet Soy Glaze
\$ 4.00++ Each

Marinated Beef Tenderloin Kabobs with Sweet Red and Green Peppers
with Teriyaki Ginger Sauce
\$ 4.25++ Each

Miniature Beef & Mushroom Wellington
\$ 4.50++Each

Gourmet Pig in Blanket with Spicy Mustard Dipping Sauce
\$ 3.50++Each

Chicken:

Chicken Quesadilla Trumpets with Red Pepper Sour Cream Sauce
\$ 3.75++ Each

Mini Croissant Stuffed with Chicken Salad with
Toasted Almonds and Sliced Grapes
\$ 4.00++ Each

Tropical Chicken Skewer
Marinated Chicken Skewer in a Sweet Chili Sauce with Pineapple
and Bell Pepper
\$ 4.00++ Each

Marinated Grilled Chicken Skewers with Indian Rub and Mango Chutney Glaze
\$ 4.00++ Each

Chicken Skewers with Jerk Seasoning and Drizzled with Mango Chutney Cream Sauce
\$ 4.00++ Each

Dijon Chicken in Puff Pastry
\$ 4.25++ Each

Roasted Chicken, Arugula and Sun-Dried Tomato Bruschetta
\$ 3.75++ Each

Vegetarian:

Parmesan Artichoke Hearts with Spicy Tomato Sauce for Dipping
\$ 3.75++ Each

Creamy Mac and Cheese in Shooter
\$ 3.25++ Each

“Pizza Alla Griglia” Grilled Flatbread Topped with Fresh Mozzarella, Porcini Mushrooms, Olive Tapenade and Chili Flakes with Arugula Leaf Garnish
\$ 3.75++ Each

Lightly Toasted Crostini with Fresh Basil Leaf, Roma Tomato and Buffalo Mozzarella Drizzled with EVOO and Balsamic Glaze
\$ 3.25++ Each

Spanakopita
\$ 4.00++ Each

Vegetable Spring Roll with Sweet and Tangy Dipping Sauce
\$ 4.00++ Each

Individual Baked Brie with Fruit Chutney wrapped in Flakey Puff Pastry with Fruit Drizzle
\$ 4.25++ Each

Crisp Cucumber Medallion with Seasoned Cream Cheese and Dill Sprig
\$ 2.50++ Each

Traditional Indian Samosas
A puffed triangle pastry stuffed with potatoes and vegetables served with Yogurt Dipping Sauce
\$ 3.00++ Each

Pork:

BBQ Pulled Pork on Mini Sweet Cornbread Muffin
\$ 4.75++ Each

Italian Sausage and Fontina Cheese Stuffed Mushroom
\$ 3.75++ Each

Lamb:

Lamb Chops Marinated in Olive Oil, Worchester Sauce, Fresh Garlic and Bitters

And Grilled to perfection

\$ 6.00++ Each

Seafood:

Coconut Shrimp with Sweet & Tangy Dipping Sauce

\$ 4.25++ Each

Crispy Firecracker Shrimp with Sweet & Tangy Dipping Sauce

\$ 4.25++ Each

Cocktail Shrimp Shooter with Cocktail Sauce

\$ 4.50++ Each

Sautéed Rock Shrimp with Spicy Cajun BBQ Sauce over Creamy Pepper Jack Cheese Grits

Served on Decorative Spoons

\$ 4.00++ Each

Savory Mini Crab Cakes with Remoulade Sauce

served on mini bamboo plate

\$ 5.00++ Each

Bite Size Sesame Seared Ahi Tuna on Parisian Cucumber Disc Topped with Chipotle Pepper

Aioli, Thinly Shredded Green Onion and Mori

\$ 5.50++ Each

Smoked Salmon with Soy Sauce, Black Roasted Sesame Seeds, Cilantro

served in Mini Cone \$ 6.00++ Each

Creamy Seafood Salad served in Red Phyllo Cup

\$ 4.25++ Each

Heavy Hors d' Oeuvres

APPETIZERS

Fresh Fruit Display

The Freshest Sliced Fruits and Berries of the Season
with Dark Rum Yogurt Dipping Sauce
\$6.50++ Per Person

The Villa Cheese Display

A Selection of Imported and Domestic Cheeses
Served with Fresh Fruit Preserves and Honey,
Assortment of Gourmet Nuts, Dried Fruit
Served with Assorted Crackers and Breads
\$10.00++ Per Person

Tuscan Antipasto Display

An Abundant Presentation of Italian Meats
to include Cappiricola, Salami and Prosciutto
Imported and Domestic Cheeses
Assortment of Gourmet Olives and Mustards
Served with French Baguette and Assorted Crackers and Breads
\$13.00++ Per Person

Crudité Basket

Garden Fresh Vegetables with Fresh Creamy Dill Dip
\$ 5.75++ Per Person

Collection of Mediterranean Appetizer Spreads and Salads

Cayenne Spiced Hummus
Spicy Eggplant Dip
Chick Pea Salad
Traditional Greek Salad of Cucumbers, Tomatoes, Red Onion with Vinaigrette
Cucumber and Dill Yogurt Dip
Crisp Carrots, Celery and Cucumber for Dipping
And a collection of Flat Breads and Herb Crusted Pita Chips
\$ 15.00++Per Person

Gourmet Dip Station

Warm Spinach and Artichoke Dip with Herbed Pita Points
Cayenne Spiced Hummus with Crisp Carrots, Celery and Cucumber for Dipping
Housemade Guacamole and Salsa with Tri Colored Tortilla Chips
and Warm Cheese and Beer Fondue Served with Cubed Pumpernickel and
Hard and Soft Crusted Breads with Skewers

1 Selection @ \$ 4.00++
2 selections @ \$ 8.00++
3 selections @ \$12.00++

Pasta Station-Self Serve

Jerk Chicken Pasta – Jamaican Style Marinated Chicken with Fresh Asparagus and Mushrooms
in a Smooth Herb Cream Sauce over Pasta

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Stuffed Shells with Roasted Garlic and Sun dried Tomato Ricotta

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Stuffed Tortellini with Whole Grain Mustard Cream Sauce
Garnished with Diced Tomatoes

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Potato and Cheese Stuffed Perogies served with Sautéed Onions and Sour Cream

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Penne Pasta with House Made Marinara Sauce
\$15.00++ Per Piece (select 3)

Chef Attended Action Stations

Mashtini Station

Buttermilk Mashed or Red Skinned Smashed Potatoes Presented in Martini Glasses with
Toppings to Include Whipped Butter, Sour Cream, Crumbled Bacon, Shredded Cheese, Chives
and Onion Tangles

\$7.50++ Per Person

ADD Sweet Potatoes with Cinnamon and Brown Sugar

\$2.00++ Per Person

ADD Macaroni & Cheese

\$1.50++ Per Person

Asian Stir-Fry Station

Wok Charred Oriental Chicken with Stir-Fry Vegetables

Lo-Mein Noodles or Sticky White Rice

Hoisin, Oyster Soy Sauce with Sweet Thai Chili Sauce

Served in Mini "to go" Boxes with Chop Sticks

Chicken- \$ 9.00++

Beef - \$ 11.00++

Shrimp- \$ 13.00++

Two Selections - \$ 17.00++

All Three - \$ 24.00++

Seafood Paella

Spanish Rice with Saffron, Clams, Mussels, Shrimp, Chicken, Fish, Andouille Sausage

Lobster, Green Peas and Sweet Peppers

\$ 24.00++ Per Person

Fajita Station

Marinated Grilled Flank Steak, Marinated Chicken and/or Shrimp

Served with Onions & Tri Colored Peppers, Served with Shredded Cheddar Cheese, Flour

Tortillas, Sour Cream and Pico de Gallo and Guacamole

Served with Mexican Rice

Chicken- \$ 9.00++

Beef - \$ 11.00++

Shrimp- \$ 13.00++

Two Selections - \$ 17.00++

All Three - \$ 24.00++

Creamy Pepperjack Cheese Grits served with Rock Shrimp

Sautéed in Fresh Garlic and EVOO

Presented in Martini Glasses

\$10.50++ Per Person

Carving Stations

Roasted Prime Rib

with Bordelaise Sauce, Horseradish Cream Mustards and Mini-Rolls

@ \$12.00++ Per Person

Herb Crusted Tenderloin of Beef

with Bordelaise Sauce, Horseradish Cream Herb Mayonnaise and Mini-Rolls

@ \$15.50++ Per Person

Roasted Herbed Leg of Lamb

Served with Mint Demi-Glace and Mini-Rolls

@\$14.00 ++ Per Person

Herb Roasted Breast of Turkey

with Dijon Mustard, Herb Mayonnaise and Mini-Rolls

@ \$10.00++ Per Person

Cajun Turkey Carvery

Served With Creole Cream Sauce and Buttermilk Biscuits

\$10.00++ Per Person

Salmon En Croute

Fresh Atlantic Salmon with Seafood Mousse

Wrapped in Puff Pastry with Dill Sour Cream

@ \$9.00++ Per Person

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Champagne Poached Fresh Atlantic Salmon with Honey Bourbon Glaze served Over

Fresh Wilted Spinach with Dill Sour Cream

\$9.00++ Per Person

Sweet Thai Chili Glazed Salmon served with Dill Cream Sauce

\$ 9.00++ Per Person

Maple Glazed Ham

Served with Dijon Honey Mustard and Southern Style Buttermilk Biscuits

@ \$7.00++ Per Person

Bourbon Glazed Roasted Pork Loin

Served with Apple Pecan Compote and Mini-Rolls

@ \$8.00++ Per Person

Drunken Pork

Beer and Herb Marinated Slow Roasted Pork Shoulder

Served with Whole Grain and Dijon Mustard or Bourbon BBQ Sauce accompanied by Southern Style Buttermilk Biscuits and Sweet Cornbread Muffins

\$ 7.25++ Per Person

Attendant Fee \$100.00

Dessert Display

Miniature Dessert Display/ Viennese Table

Assorted Miniature Cakes, Tarts, Petit Fours, Éclairs, Cream puffs, Jam Jewels, Layered Shooters, Chocolate Covered Strawberries
Cookies and Mousse Cups (2.5 pieces per person)
@ \$10.00++ Per Person

All Bar Packages include Five Oaks Chardonnay, Five Oaks Cabernet Sauvignon and Five Oaks White Zinfandel, Budweiser, Bud Light, Michelob and Michelob Light, Samuel Adams, Amstel Light, Heineken, O'Doul's, Soft Drinks (Coca Cola Products), Bottled waters and all appropriated mixers and garnishes

\$ 100.00 - Bartender Fee

\$ 100.00 Cashier Fee / \$ 250.00 Cash Bar set up fee

SIGNATURE BAR

Unlimited Consumption

First Hour - \$ 18.00 Second Hour \$ 10.00 Each Additional Hour \$ 9.00

Featuring the following items:

Beefeater Gin

Smirnoff Vodka

Jim Beam White Label Bourbon

Johnny Walker Red Label Scotch

Cruzan White Rum

Seagram's 7 Whiskey

Sauza Gold Tequila

On Consumption

Liquor \$7.00

Premium Beer - \$ 6.50

Domestic Beer \$6.00

Wine \$7.50

Soft Drinks \$4.00

Bottled Water \$4.50

Cash Bar Pricing

Liquor \$ 9.00

Premium Beer - \$ 8.00

Domestic Beer \$7.00

Wine \$9.00

Soft Drinks \$5.00

Bottled Water \$5.50

PREMIUM BAR

Unlimited Consumption

First Hour - \$ 20.00 Second Hour \$ 14.00 Each Additional Hour \$ 12.00

Featuring the following items:

Bombay Sapphire Gin
Absolut Vodka
Jack Daniels Bourbon
Johnny Walker Black Label Scotch
Cruzan Rum
Crown Royal Whiskey
Jose Cuervo Gold Tequila

On Consumption

Liquor \$8.00
Premium Beer - \$ 6.50
Domestic Beer \$6.00
Wine \$7.50
Soft Drinks \$4.00
Bottled Water \$4.50

Cash bar Pricing

Liquor \$ 10.00
Premium Beer - \$ 9.00
Domestic Beer \$7.00
Wine \$9.00
Soft Drinks \$5.00
Bottled Water \$5.50

DELUXE BAR

Unlimited Consumption

First Hour - \$ 25.00 Second Hour \$ 18.00 Each Additional Hour \$ 13.00

Featuring the following items:

Bombay Sapphire Gin
Grey Goose Vodka
Makers Mark Bourbon
Captain Morgan's Spiced Rum
Crown Royal Whiskey
Jose Cuervo 1800 Gold Tequila

Sommelier Selected Wines
Cabernet Sauvignon, Merlot or Pinot Noir
Chardonnay or Pinot Grigio
White Zinfandel or Moscato

On Consumption

Liquor \$9.00
Premium Beer - \$ 6.50
Domestic Beer \$6.00
Wine TBD based on Selection
Soft Drinks \$4.00
Bottled Water \$4.50

Cash Bar Pricing

Not Available