

Welcome to the International Palms Resort and Conference Center in Cocoa Beach, Florida

Thank you for considering the International Palms Resort for your special event. We take great pride in providing "Excellent" service for all our events and are confident you will be very happy you chose the International Palms.

We invite you to visit and tour our multiple and unique function space that can accommodate anywhere from 10 to 600 of your guests. We will assist you every step of the way during the planning process by offering a professional staff, delicious cuisine, beautiful banquet setting and more.

Please call us today so we can start planning your special event!

Please call our catering department at 321-783-2271 for more information.



Our expansive and flexible meeting facilities range from a comfortable 525 square feet to 5,500 square feet. with plenty of selections in between.

The Manatee Ballroom at 5,500 square feet is able to hold up to 600 theatre style or divides into 4 comfortable separate meeting rooms.

The Dolphin Room, our lower ballroom is 4,000 square feet and can hold up to 250 banquet style

We offer 5 additional meeting/breakout space ranging from 525 square feet to 1,300 square feet.

Our atrium upper balcony provides an additional 650 square feet for registration, vendors, or a cocktail reception

You will find over 20,000 square feet of creative outdoor function space throughout the resort. We offer gorgeous landscaping with the following tropical banquet and meeting space locations:

- Our Upper Deck overlooks the tranquil Atlantic Ocean offering 2,500 square feet of space to accommodate 250 theatre or 120 reception style.
- Our Shaded Tiki Lawn is perfect for BBQ's, Luaus, and much more. It seats up to 100 banquet style.
 - Our Surfside Lawn area is 3,000 square feet. and sits alongside the beach, offering seating for up to 500 banquet style.



Executive Meeting Break Package

Breakfast

Chilled Orange, Cranberry and Apple Juices

Choice of Two:

Freshly Baked Breakfast Breads to include Freshly Baked Muffins, Assorted Fresh Pastries Plain Bagels with Cream Cheese or Croissants, Served with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas
Fresh Tropical Seasonal Fruits

Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas
Assorted Coca Cola Soft Drinks

Afternoon Refresh

Freshly Brewed Coffee, Decaffeinated, Specialty Herbal Teas,
Bottled Water and Assorted Coca Cola Soft Drinks
Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

\$17.95 ++ per person

Baseball Break

Buttered Popcorn, Soft Pretzels, Cracker Jacks, Roasted Nuts,
Ice Cream Bars, Mini Chocolate Bars
Assorted Coca Cola Soft Drinks, Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Herbal Teas

\$10.95++ per person

Cookie/Brownie Break

Freshly Baked Cookies,
Freshly Baked Chocolate Glazed Brownies,
Assorted Coca Cola Soft Drinks and Bottled Water
Cold Chocolate and Regular Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$10.95++ per person



Executive Meeting Break Package with Lunch

Breakfast

Chilled Orange, Cranberry and Apple juices
Choice of Two:

Freshly Baked Breakfast Breads to include
Freshly Baked Muffins, Assorted Fresh Pastries
Plain Bagels with Cream Cheese or Croissants
Served with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas
Fresh Tropical Seasonal Fruits

Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas
Assorted Coca Cola Soft Drinks

Lunch Choices:

Grilled Chicken Sandwich

Grilled or Jerk Marinated Chicken Breast served on a Fresh Kaiser Roll with Lettuce,
Tomato and Onion. Topped with a Roasted Chipotle Sauce.
Served with choice of French or Sweet Potato Fries and Coleslaw
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Caesar Salad

Crisp Romaine tossed in a Creamy Caesar Dressing topped with Garlic Croutons and Parmesan Cheese. Served with choice of Chicken, Shrimp or Grilled Mahi Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Buccaneer Burger

Half pound Steak Burger served on a Fresh Baked Bun with Lettuce, Tomato and onion. Topped with your choice of Swiss, American, Cheddar or Pepper Jack cheese. Served with French or Sweet Potato Fries and Coleslaw
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Cabana Turkey Club Wrap

Shaved Smoked Turkey Breast wrapped in a Flour Tortilla with Lettuce, Tomato, Cheddar Cheese, Crisp Bacon and a Cilantro Mayo.

Served with French or Sweet Potato Fries and Coleslaw

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Afternoon Break

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Bottled Water and Assorted Coca Cola Soft Drinks with choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

\$39.95 ++ per person



Breakfast Buffets

The Continental

Chilled Orange, Cranberry and Apple Juice
Fresh Sliced Fruit Display
Choice of Two-

Freshly Baked Breakfast Breads:

Freshly Baked Muffins, Assorted Danishes, Plain Bagels with Cream Cheese, Croissants,
Served with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$10.95 ++ per person

Full American

(Minimum 30 people)
Chilled Orange, Cranberry and Apple Juice
Fresh Seasonal Fruit Salad
Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage
Assorted Muffins and Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$13.95 ++ per person

Sunrise Beach Buffet

(Minimum 30 people)
Chilled Orange, Cranberry and Apple Juice
Seasonal Fresh Fruit

Scrambled Eggs, Breakfast Potatoes, Biscuits and Country Gravy Pancakes or Cinnamon French Toast with warm Maple Syrup Choice of one-

Plain or Cheese Grits, Cinnamon Raisin or Traditional Hot Oatmeal Choice of two-

Sausage Links, Bacon, Ham or Sausage Patties Assorted Muffins and Pastries, Butter and Preserves Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

\$17.95 ++ per person

Add cold cereal and milk for \$1.00 ++ per person

Add an Omelet Station

Cooked to Order Featuring -

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions (Attendant fee \$25.00++ per 30 people)

\$6.95 ++ per person



Fresh from the Bakery

Freshly Baked Danish

Choices: Cream Cheese, Apple, Cherry, Blueberry

Freshly Baked Muffins

Assortment of Blueberry, Apple Crumb, Bran,

Banana Nut & Cheese Muffins

Plain Bagels with Cream Cheese

Freshly Baked Cookies

Assortment of Chocolate Chip, White Macadamia

Nut &, Oatmeal Raisin

Assorted Freshly Baked Fudge Brownies

Natural Delights

Seasonal Fresh Fruit Sliced

Assorted Domestic and Imported Cheese with

Crackers

Fruit Bottom Yogurts

Snacks

Buttered Popcorn

Salty Mini Pretzels

Tortilla Chips and Mild Salsa

Chips with French Onion Dip

Assorted Candy Bars

Assorted Granola Bars

Beverages

Freshly Brewed 100% Coffee, Decaffeinated

Coffee, Herbal Tea

Assorted Coca Cola Products- Coke, Diet Coke,

Sprite

Assorted Iced Tea Products

Freshly Brewed Iced Tea

Bottled Water

Chilled Cranberry, Orange and Apple Juices

Iced Cold Lemonade

\$29.95++ per dozen

\$29.95++ per dozen

\$26.95++ per dozen

\$20.95++ per dozen

\$20.95++ per dozen

\$3.95++ per person

\$5.95++ per person

\$3.95 ++ each

\$12.00 ++ per pound serves **16**

\$12.00 ++ per pound serves **16**

\$12.00 ++ per pound serves 16 \$12.00 ++ per pound serves 16

\$3.50++ per person

\$3.50++ per person

\$27.95++ per gallon

\$2.75++ each

\$3.95++ each

\$27.95++ per gallon

\$3.00++ each

\$25.95++ per gallon

\$20.95++ per gallon



Island Breeze Brunch Buffet

(Minimum 30 guests)

Chilled Cranberry, Orange and Apple Juice
Tropical Fresh Fruit and Cheese Display
Freshly Baked Breakfast Pastries to include Assorted Danish and Muffins
Fluffy Scrambled Eggs with Cheddar Cheese
Choice of two –

Crispy Bacon, Breakfast Sausage or Virginia Ham
Choice of two-

Tossed Garden Salad with choice of Dressings, Tri-Pasta Spiral Salad,
Mediterranean Cous Cous Salad or Beefsteak Tomato and Mozzarella with Balsamic Glaze
Choice of two-

Champagne Chicken Breast, Sliced Roast Beef with Mushroom Gravy, Balsamic Glazed Pork Loin, Mango Mahi Mahi or Herb Crusted Salmon Choice of one-

Pasta Primavera, Wild Rice Pilaf, Roasted Red Bliss Potatoes or Creamy Whipped Potato Fresh Seasonal Vegetables

Sensational Dessert Table
Freshly brewed Coffee, Decaffeinated Coffee
Specialty Herbal Teas
\$30.95 ++ per person

Add Mimosa or Bloody Mary \$4.00 ++ per person

Add an Omelet Station

Cooked to Order
Featuring Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato,
Ham, Peppers and Onions
(Attendant Fee \$25.00 ++ per 30 people)

\$6.95 ++ per person



Plated Lunches

Captain Morgan Chicken with Pineapple Relish

Tender Chicken Breast Ligh<mark>tly Br</mark>eaded and Top<mark>ped with a</mark> Captain Morgan inf<mark>used Pine</mark>apple Relish

\$24.00++ per person

Herb Roasted Chicken Quarters

One Quarter Chicken Seasoned with Fresh Rosemary, Thyme, Sea Salt, Cracked Black Pepper and Garlic, Roasted to Golden Brown \$20.00++ per person

Center Cut Pork Chop with Caramelized Apples

Boneless Center Cut Pork Chop Char Grilled and Topped with Caramelized Granny Smith Apple and Calvados Brandy
\$20.00++ per person

Bourbon Beef Tips with Wild Mushrooms

Tender Beef Tips Sautéed with Fresh Shallots and Wild Mushrooms,
Finished with Bourbon Demi-Glace
\$26.00++ per person

Beef Roulade with a Sherry and Peppercorn Sauce

Roasted Sirloin of Beef Stuffed with Bell Peppers, Onion and Asparagus, Drizzled with a Green Peppercorn and Sherry Cream Sauce.

\$24.00++ per person

Walnut and Apple Stuff Pork Loin

Boneless Pork Lion Butterflied and Stuffed with Fresh Apples, Walnuts and Cornbread Dressing, Sliced then Drizzled with a Cajon Demi-Glace

\$22.00++ per person

Flat Iron Steak

Eight Ounce Tender Flat Iron Steak, Blackened, Cooked Medium Rare and Topped with Blue Cheese Crumbles

\$24.00++ per person

All lunch entrees are served with:

Choice of one: Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf Choice of one: Fresh Seasonal Vegetables, Broccoli and Cheese or Cauliflower Hash

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea Choice of one of our Chef's Sensational Signature Desserts.

Add \$5.00++ extra for your choice of our Premium Starches: Baked Potato, Duchess Potatoes, Twice Baked Potato, Saffron Rice, Roasted Ranch Fingerling Potatoes or Tri Color Herb Seasoned Potatoes



Lunch Buffets
(Minimum 30 guests)

Deli Lunch Buffet

Your Choice of Two Salads:

Tossed Green Salad with Assorted Dressings, Red Bliss Potato Salad, Coleslaw, Tri Color Pasta Salad or Fresh Fruit Display

Sliced Deli Meats to Include:

Honey Roasted Ham

Smoked Turkey

Roast Beef

Salami

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Freshly Baked Demi Rolls

Fresh Baked Cookies and Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$22.00++ per person

Gourmet Deli Lunch Buffet

Your Choice of Three Salads:

Tossed Green Garden Salad with Assorted Dressings, Tomato, Basil and Buffalo Mozzarella Salad, Wasabi Tuna Salad, Chicken Salad, Seafood Salad or Bow Tie Pasta Salad Sliced Deli Meats to Include:

Honey Roasted Ham

Smoked Turkey

Roast Beef

Salami

Cappicola and Bacon

Relish Tray with Assorted Olives and Pickles

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Freshly Baked Demi Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$26.00++ per person

Boxed Lynch

European Club or Italian Hero Sandwich
On Your Choice of Kaiser Roll or Seasoned Wrap
Served with Bagged Chips, Apple and Choice of Fudge Brownie or Fresh Baked Cookie
Coca Cola Soft Drink or Bottled Water

\$14.95 ++ per person



BBQ Dinners (Minimum 30 guests)

The Traditional Buffet

All American Hamburgers and Hot Dogs Fresh Rolls and Buns Sliced Cheese Tray Lettuce, Tomato, Onion and Appropriate Condiments Baked Beans

Fresh Shucked Corn

Choice of Two Salads:

Tossed Green Salad with Assorted Dressings, Coleslaw, Potato Salad, Italian Pasta Salad Choice of Dessert:

Apple Cobbler, Peach Cobbler or Strawberry Shortcake Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$22.00++ per person

The Western Buffet

BBQ Chicken, BBQ Pork Ribs, Pulled Pork with Buns, Slow Smoked Beef Brisket

Garlic Toast

Baked Beans

Mashed Red Skin Potatoes

Green Beans and Bacon

Choice of (2) Salads:

Tossed Green Garden Salad with Assorted Dressings, Coleslaw, Potato Salad or Italian Pasta Salad

Choice of (1) Dessert:

Apple Cobbler, Peach Cobbler or Strawberry Shortcake Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

> Choice of Two Entrees - \$27.00++ per person Choice of Three Entrees - \$31.00++ per person

Plated BBQ Dinner

Tossed Green Salad with Assorted Dressings Slow Smoked Beef Brisket Served with Homemade Macaroni and Cheese, Mashed Potatoes Choice of:

Fire Roasted Corn on the Cobb or Green Beans and Bacon Choice of:

> Homemade Biscuits or Corn Bread Muffins Choice of Dessert:

Apple Cobbler, Peach Cobbler or Strawberry Short Cake Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$21.00++ per person



Plated Dinners

Macadamia Crusted Mahi Mahi

Fresh Mahi Filet Encrusted with Breadcrumbs and Macadamia Nuts and Drizzled with a Silver Rum Sauce

\$28.00++ per person

Dragon Berry Snapper

Fresh Red Snapper Filet Pan Seared and Topped with Fresh Strawberry Salsa \$35.00++ per person

Pan Seared Grouper

Fresh Florida Grouper Lightly Blackened and Drizzled with Lemon White Wine Burr Blanc \$40.00++ per person

Chicken Florentine

Tender Chicken Breast Stuffed with Fresh Spinach, Tomatoes and Shallots, Finished with a Mornay Sauce
\$30.00++ per person

Chicken Marsala

Tender Chicken Breast, Lightly Breaded and Topped with Marsala Wine and Mushroom Sauce

\$25.00++ per person

Baked Chicken and Brie

Chicken Breast Stuffed with Caramelized Onions and Brie Cheese, Lightly Breaded and Fried, Finished with a Raspberry Preserve

\$30.00++ per person

London Broil

Flame Grilled Tender London Broil Sliced and Served over a Red Wine Bordelaise Sauce \$32.00++ per person

Slow Roasted Prime Rib of Beef

A Twelve Ounce Cut of Prime Rib Cooked Medium Rare, Served with Au Jus and Fresh Horseradish

\$38.00++ per person

Fack Daniel Filet

A Six Ounce Filet Seasoned and Cooked to Your Temperature, Served with a Jack Daniels and Shiitake Mushroom Sauce

\$45.00++ per person



Plated Dinners (Continued)

Surfand Türf

A Six Ounce Filet Paired with Crab Stuffed Shrimp \$55.00++ per person

All Dinner Entrees are served with:
Fresh House Salad and Assorted Dressings
Choice of Starch:

Baked Potato, Red Bliss Potato, Scalloped Potatoes or Duchess Potatoes
Wild Rice or Saffron Rice
Choice of Vegetable:

Asparagus with Hollandaise Sauce, Fresh Broccoli with Cheese Sauce, Green Bean Lyonnais or Fresh Vegetable Medley
Freshly Baked Dinner Rolls and Butter
Choice of one Sensational Desserts selection
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Sensational Desserts

Please choose one:

Carrot Cake
Chocolate Ganache Cake
Pineapple Upside Cake
Key Lime Pie
Red Velvet Cake

Upgrade your dessert for \$4.00++ additional per person:

Tiramisu Cake Plain Cheesecake Chocolate Cheesecake Turtle Cheesecake



Dinner Buffets (Minimum 30 guests)

Italian Buffet

Caesar Salad or House Italian Salad

Antipasto Display, Featuring Roasted Asparagus, Assorted Italian Meats, Cheeses and Relish Caprice Salad Skewers, Drizzled with a Balsamic Reduction, Bruschetta Entrees:

Chicken Marsala, Italian Beef Sliders, Roasted Pork Loin with Rosemary Pesto Cream Sauce, Homemade Italian Sausage Lasagna or Vegetable Lasagna

Tri color Tortellini with an Asiago Cream Sauce, Five cheese Stuffed Ravioli with Alfredo and Marinara Sauce on the side

Baked Ziti with Italian Sausage and Marinara, Fettuccini Alfredo with

Blackened Chicken Breast

Assorted Flatbread Pizzas

Served with Garlic Bread Sticks and Fresh Seasonal Vegetables Desserts:

Tiramisu and Mini Zeppole's

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of two Entrees: \$29.95++ per person Choice of three Entrees: \$32.95++ per person

Southern Buffet

Tossed Garden Salad with Assorted Dressings, Potato Salad, Andouille Sausage and Chicken Gumbo with White Rice, Fried Green Tomatoes Entrees:

Southern Fried Pork Chops, Gourmet Meat Loaf, Fried Chicken, Country Fried Steak, Pulled Pork Sliders, Homemade Five Cheese Macaroni and Cheese Served with your choice of Collard Greens, Fresh Seasonal Vegetables or Fried Okra, Mashed Potatoes and Gravy, Biscuits or Cornbread

Desserts:

Pecan Pie, Peach or Apple Cobbler, Banana Pudding, Pound Cake with Strawberries and Whipped Cream, and Mississippi Mud Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of two Entrees: \$29.00++ per person Choice of three Entrees: \$34.00++ per person

Around the World Buffet Stations

A Taste of Italy

Pizza and Tortellini Alfredo with Garlic Breadsticks

South of the Border

Chicken and Beef Tacos with Hard and Soft Shells, Lettuce, Tomato, Onions, Jalapeños, Shredded Cheese, Sour Cream, Salsa and Guacamole

All American

Hamburger and Hot Dog Sliders, Seasoned Tator Tots

Asian Affair

Spring Rolls and Fried Rice

Fresh From the Garden

Selection of Fresh Garden Salads and Toppings Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$30.00++ per person



Dinner Buffets (Continued)

SeafoodBuffet

Tossed Garden Salad with Assorted Dressings, Chilled Seafood Display to include:

Peel and Eat Shrimp, Snow Crab and Crawfish, Seafood Salad

Entrees:

Sautéed Clams and Mussels
Popcorn Shrimp

Crab Cakes with a Whole Grain Mustard Sherry Sauce Mango Mahi Mahi, Beer Battered Cod

Steamed Snow Crab, Crab Stuffed Flounder with a Hollandaise sauce, or Coconut Shrimp Served with Rice Pilaf, Fresh Seasonal Vegetables and Appropriate Condiments

Dinner Rolls and Butter Chef's Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of three Entrees: \$39.00++ per person
Choice of four Entrees: \$45.00++ per person

Mexican Buffet

Tables set with Chips and Salsa
Taco Bar with Shredded Beef and Seasoned Chicken
Lettuce, Tomato, Onions, Jalapenos, Shredded Cheese, Olives, Hard and Soft Shells,
Sour Cream, Salsa and Guacamole
Chicken Enchiladas
Steak and Chicken Fajitas
Tamales and Carnitas
Spanish Rice and Refried Beans
Chef's Dessert Display:

Sopaipillas, Churros, Mexican Flan or Tres Leches Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea
\$30.00++ per person

Ocean Luau Buffet

Tropical Fresh Fruit Display
International and Domestic Cheese Display
Tossed Garden Salad with Assorted Dressings

Choice of three entrees:

Chicken Teriyaki, Sweet and Sour Pork Ribs, Marinated Beef Kabobs and Mango Mahi Mahi Coconut Rice and Seasonal Mix Medley of Vegetables Freshly Baked Dinner Rolls and Butter

Key Lime Pie and Tropical Fruit Tartlets
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea
\$36.95++ per person (additional entrée add \$3.00++)



Dinner Buffets (Continued)

Create You<mark>r Own</mark> Buffet

Choice of Two Salads:

Tossed Garden Salad with Assorted Dressings, Caesar Salad Spinach Salad with Bacon Dressing, Potato Salad, Seafood Salad Choice of Two Entrees:

Shrimp and Grits, Macadamia Crusted Mahi Mahi with a Light Rum Sauce, Captain Morgan Chicken Breast with Pineapple Relish, Chicken Marsala, Herb Roasted Chicken, Homemade Pot Roast with Carrots and Celery Homemade Mac and Cheese*

*Add Lobster, Shrimp, and Truffle Oil for an additional \$6 Choice of Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf or Scallop Potatoes Fresh Seasonal Vegetables, Broccoli with Cheese or Cauliflower Hash Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$28.00++ per person

Plated Buffet*

Served Tapas Style Stations
Whole Leaf Caesar Salad
Seared Tuna with Wasabi, Seaweed Salad and Soy Sauce
Assorted Flat Bread Pizzas
Gourmet Grilled Cheese with Tomato Basil Bisque
Fresh Scallops Wrapped in Basil and Pancetta Bacon with a Key Lime Drizzle
Watermelon Salad with Fresh Mint, Feta Cheese and Balsamic Reduction

Meat Loaf Sliders with Thai Curry Ketchup Bang Bang Shrimp Assorted Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea \$55.00++ per person

Hors D'oeuvres Packages

Mix and Mingle Cocktail Reception

Unlimited for 1.5 hours

Coconut Shrimp with Mango Horseradish Dipping Sauce
Flatbread Pizzas with Assorted Toppings
Beef Empanadas
Mini Franks in a Blanket
Brie and Pear Filo Purse
Antipasto Skewers

Assorted Imported and Domestic Cheese Display
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea
\$24.00++ per person



Hors D'oeuvres Reception

Unlimited for Two hours

Assorted Imported and Domestic Cheese Display
Fresh Fruit Display
Garden fresh Vegetable Crudités with Ranch Dressing
Bacon Wrapped Scallops
Chicken Satay with Homemade Peanut Sauce
Mini Chicken Quesadilla
Crab Rangoon

Mini Deep Dish Pizza
Pot Stickers

Your Choice of the Following Sliders:
Cheeseburger, Hot Dogs, Italian Sausage or Pulled Pork
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea
\$30.00++ per person

Passed Hors D'oeuvres

Unlimited for One hour

Crab Stuffed Mushrooms
Brie and Raspberry en Route
Conch Fritters
Spanakopita
Coconut Shrimp
Bacon Wrapped Scallops
Vegetable Spring Rolls
Mini Beef Wellington
Mini Chicken Cordon Blue
Caprice Salad Skewers
Fruit Skewers
Mini Crab Cakes
Asparagus and Asiago Filo Wraps

Chicken Satay
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choose 3 for \$19.00++ Choose 4 for \$25.00++ Choose 5 for \$30.00++

Hors D'oeuvres Buffet

Your Choice of Five Selections Unlimited for Two Hours

Shrimp Cocktail, Mini Beef Wellingtons with Bordelaise, Pork Pot Stickers
Empanadas, Mini Deep Dish Pizzas, Fried Raviolis,
Meat Loaf Sliders with Onion Straws and Sundried Tomato Aioli,
Asparagus and Cheese Wrapped Filo, Assorted Battered Vegetables with Dipping Sauces
Mini Chicken Cordon Blue, Bien En Croute, Flat Bread Pizzas
Caprice Kabobs to Include: Cherry Tomatoes, Mozzarella, Basil, Olive Oil
Antipasto Display to include: Olives, Assorted Cheeses, Pepperoni, Pepperoncini
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

\$25.00++ per person



Carving Station

Steamship Round of Beef (Serves 150) \$450.00 ++ Boneless Top Round of Beef (Serves 80) \$250.00 ++ Whole Virginia Baked Ham (Serves 50) \$250.00 ++ Tenderloin of Beef (Serves 20) \$225.00 ++ Roasted Whole Tom Turkey (Serves 35) \$200.00 ++

Served with Silver Dollar Rolls and Appropriate Condiments

Carver Fee - minimum \$60.00 ++ (additional fees may apply)

Pasta Station

(Minimum 50 people)

Pasta Station can be Ordered in Addition to an Hors d'oeuvre Reception or Dinner

Served with Italian Garlic rolls. Choose Two Pastas and Two Sauces to Create Your Favorite Dish:

Pasta	Sauces
Fettuccine	Alfredo
Tortellini	Pesto
Penne Rigate	Marinara
Cheese Ravioli	Clam
Linguine	Bolognaise

\$8.95 ++ per person

\$3.00 ++ Additional per person for Vegetables.

\$5.00 ++ Additional per person for Grilled Chicken, Shrimp and Sausage.

Attendant Fee - \$60.00 ++ per station



Beverage Menu

Hosted Bars

Setup Includes Mixers and Garnish

Call Brands	Premium Brands	Wine/Domestic & Imported Beers	<u>Time</u>
\$23.00	\$26.00	\$18.00	1 hour
\$27.00	\$30.00	\$22.00	2 hours
\$30.00	\$33.00	\$25.00	3 hours
\$33.00	\$36.00	\$28.00	4 hours

*Hosted Bar prices are per person

Champagne Toast

\$2.50 per Person

Cash Bars

Call Brands	\$7.00
Premium Brands	\$8.00
Top Shelf	\$9.50
House Wine	\$5.50
Domestic Beer	\$4.75
Imported Beer	\$5.25
Bottled Water	\$2.75
Soft Drinks	\$2.25
Champagne	\$4.25
Domestic Beer Keg	\$285
*serves 150, 12oz glasses	
Imported Beer Keg	\$435
*serves 150, 12oz	Ψ133
glasses	
One 6th - Domestic	\$125
*serves 75, 12oz glasses	
Barrell - Imported	\$195
*serves 75, 12oz glasses	

\$60.00 ++ Bartender fee will be applied per Bar



Banquet Wine List

CHAMPAGNE AND SPARKLING WINE

House Sparkling Wine	\$17.00
Asti Spumanti, Italy	\$21.00
Korbel Brut, California	\$26.00

OUR HOUSE SELECTION

Chardonnay	1.5 Liter	\$34.00
White Zinfandel	1.5 Liter	\$34.00
Cabernet	1.5 Liter	\$34.00
Merlot	1.5 Liter	\$34.00
Pinot Grigio	750 ml	\$26.00

ALCOHOLIC PUNCH (Per Gallon)

Bloody Mary	\$65.00
Screwdriver	\$65.00
Rum Punch	\$65.00
Margaritas	\$65.00

^{*}Specialty wines available upon request



Hosted Bars

INCLUDE THE FOLLOWING LIQUORS:

Brandy, Blended Whiskey, Gin, Rum, Vodka, Scotch, Tequila, Bourbon, Wine, Domestic and Imported Beers

We Proudly Feature the Following Liquor and Beer Selections:

(Individual bottle prices with full bar setup available upon request)

Courvosier)

PREMIUM BRANDS **CALL BRANDS** Smirnoff Absolut Seagram's 7 Crown Royal Captain White Jack Daniels Dewar's Captain Morgan Southern Comfort Well Amaretto Jim Beam Patron Jose Cuervo Baileys Bombay Malibu Rum Peach Schnapps Grand Marnier Kamora Coffee Liquor Amaretto Di Saronno Seagram's VO Tanqueray Gin Cognac (Hennessy

Beers - Keg Domestic

Michelob Ultra Miller Light Bud Light Bud

Beers – Keg Import Per your request

Beers - Bottle

TOP SHELF

Patron

Kettle One

Grey Goose

Bud
Michelob Ultra
Bud Light
Coors Light
Corona
Heineken
O'Doul's
Sam Adam's
Miller Light
Yuengling

**Client may special order anything that is not on the list