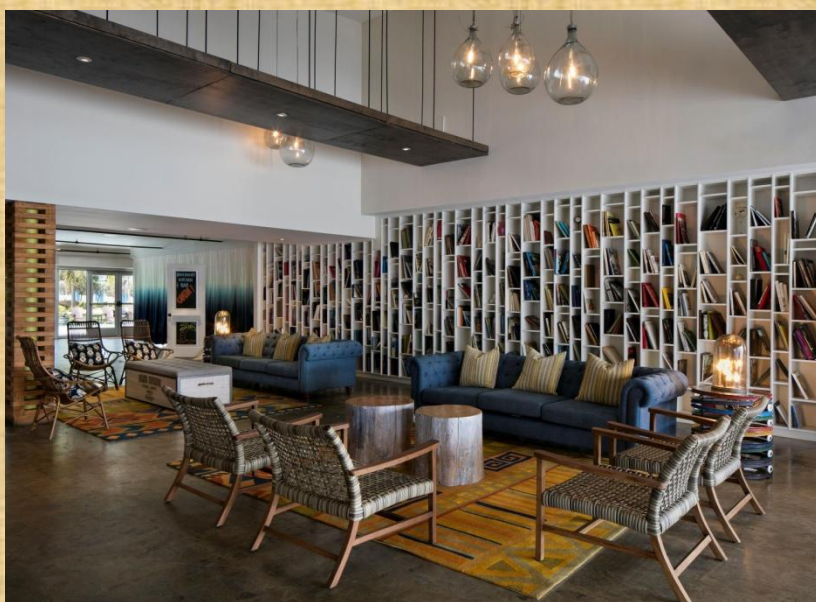




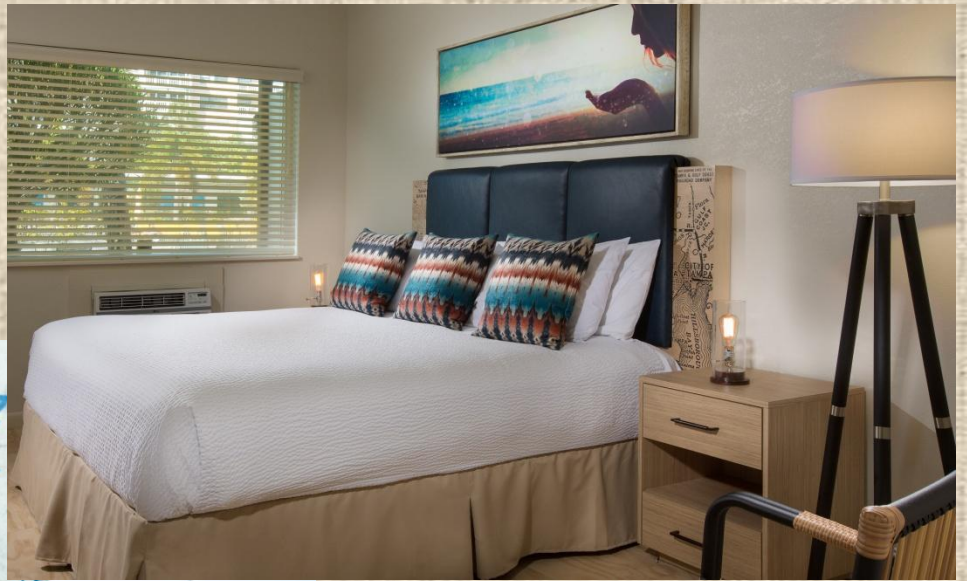
Catering Menus



Meetings and Events

All menu prices are based on groups of 20 or more
All prices are subject to a 21% service charge and state tax
Prices are subject to change
Gluten free and vegetarian/vegan options are available





Accommodations

The Postcard Inn is a casual, vintage-inspired beachfront destination for the leisure traveler. Combined with our laid-back atmosphere and highly attentive staff, it is the antidote to the cookie-cutter beach hotel. The Postcard Inn makes a memorable beach front affair for your guests.

196 Guest Rooms Total

Throw-back Retro Surf inspired Guest Rooms

28 Freshly Updated Pool Side Guest Rooms

2 VIP Bungalow Guest Rooms with Private Balconies

Flat Screen TV's/Wi-Fi

Mini Refrigerators Available in Some Room Types

Pet Friendly

Onsite Food & Beverage Options: Boathouse Kitchen & Bar, Snack Shack, PCI Beach Bar

Activities: Corn Hole, Ping Pong, Billiards, Volleyball, Giant Jenga, Board Games

Paddleboard Rentals

Complimentary Bicycle Rentals

24 Hour Work Out Facilities

Ask your Event Manager for more information about setting up a Group Rate for your guests!





The Executive Meeting Package 68-

Sodas, Bottled Water, Coffee, Assorted Black & Herbal Tea
Refreshed all day

Continental Breakfast

Fresh Squeezed Orange Juice,
Cranberry, Grapefruit Juice,
Croissants, Danishes, Muffins, Bagels,
Cream Cheese, Jams, Berry Preserves,
Tropical Fruit, Melons, Berries

Afternoon Break

Select from Theme Break Selections

Select one Buffet Menu per Day (groups 20 or more)

Deli Buffet

Salads

Tossed Garden Greens, Assorted Dressings

Butcher Block

Honey Baked Ham, Oven Roasted Turkey, Roast Beef,
Sliced Cheeses, Traditional Toppings & Condiments
Deli Style Breads and Wraps

Sweet Potato Salad or Mango Coleslaw
Kettle Chips

Fudge Brownies, Fresh Baked Cookies

Little Italy

Salads

Select Two

Fresh Garden Greens, Banana Peppers,
Cherry Tomatoes, Roasted Peppers, Artichoke
Hearts, Olives, Gorgonzola Crumbles,
House White Balsamic Vinaigrette

Caponata Balsamic Grilled Vegetable Salad,
Grilled & Chilled Eggplant, Zucchini, Squash,
Red Onion, Oregano Balsamic Vinaigrette

Classic Caesar Salad, Romaine,
Creamy Caesar Dressing, Parmesan,
Garlic Croutons

Entrees

Select Two

Bolognese Orecchiette, Meat Ragu,
Garden Vegetables, Ricotta Cheese,
Orange Zest

Chicken Marsala, Whipped Potatoes, Mushroom
Marsala Cream, Pan Roasted Chicken Breast

Tri Colored Tortellini, Basil Pesto Cream,
Cedar Key Scallops, Florida Rock Shrimp

Broccolini, Lemon Butter, Chili Flakes
Garlic Herb Breadsticks

Biscotti, Tiramisu

Prices are subject to a 21% service fee and state tax

Continental Breakfast

PCI Continental 16-

Fresh Squeezed Orange Juice,
Grapefruit, Cranberry Juice
Sliced Fruit Display
Croissants, Assorted Danishes
Coffee, Assorted Black & Herbal Teas

Healthy Start Continental 18-

Fresh Squeezed Orange Juice,
Grapefruit, Cranberry Juice
Sliced Fruit Display
Fruit and Bran Muffins
Bagels, Reduced-Fat Cream Cheese
Low-Fat Yogurt, Granola
Cereals, Bananas, Low-Fat Milk
Coffee, Assorted Black & Herbal Teas

Breakfast Buffet

The Traditional Breakfast 26-

Fresh Squeezed Orange Juice,
Grapefruit, Cranberry Juice
Assorted Tropical Fruits
Baked Assorted Fruit Muffins, Flaky Croissants
Hearth Baked Bagel Assortment
Butter, Fruit Preserves, Jams, Cream Cheese

Select One

Traditional Scrambled Eggs
Vegetable Frittata, Spinach, Tomato, Scallions,
Bell Peppers, Mozzarella & Cheddar Cheeses
Southwestern Scrambled Eggs, Tomato Salsa,
Queso Blanco, Applewood Bacon, Red Onions

Breakfast Potatoes
Applewood Bacon or Breakfast Sausage
Coffee, Assorted Black & Herbal Teas



Prices are subject to a 21% service fee and state tax

Surfs Up Buffet 30-

Fresh Squeezed Orange Juice, Grapefruit, Cranberry Juice, Tropical Fruit Display, Bran Muffins, Bagels, Cream Cheese, Jams, Butter

Select One

Traditional Scrambled Eggs

Vegetable Frittata, Spinach, Tomato, Scallions, Bell Peppers, Mozzarella & Cheddar Cheeses

Southwestern Scrambled Eggs, Tomato Salsa, Queso Blanco, Applewood Bacon, Red Onion

Cinnamon Swirl French Toast or Belgian Waffles, Maple Syrup

Breakfast Potatoes

Applewood Smoked Bacon or Sausage Links

Cold Cereals, Fresh Whole & Skim Milk

Coffee, Assorted Black & Herbal Teas

Breakfast Buffet Enhancements

The Chef's Omelet Station 12 –

Tomato, Peppers, Spanish Onion, Mushrooms,

Spinach, Bacon, Black Forest Ham,

Cheddar & Jack Cheese, Swiss Cheese, Goat Cheese

125- per Chef Attendant

The Belgian Waffle Station 8 –

Belgian Waffles, Berries,

Whipped Chantilly Cream, Maple Syrup

125- per Chef Attendant

Nova Salmon Display 10 –

Tomato, Eggs, Onion, Capers

Prices are subject to a 21% service fee and state tax



The Gulf Brunch 42-

Fresh Squeezed Orange Juice,
Cranberry, Grapefruit Juice
Assorted Breakfast Pastries
Bagels, Butter, Cream Cheese
Seasonal Fresh Fruit
Yogurt and Granola Parfaits
Tropical Fresh Fruit Display

Select One

Farm Fresh Scrambled Eggs
Vegetable Frittata, Spinach, Tomato, Scallions, Bell Pepper,
Mozzarella & Cheddar Cheeses
Southwestern Scrambled Eggs, Tomato Salsa, Queso Blanco,
Applewood Bacon, Red Onions

Applewood Smoked Bacon or Sausage Links

Cinnamon Swirl French Toast, Maple Syrup

Chicken Caesar Salad
Creamy Caesar Dressing, Parmesan,
Garlic Croutons

Flank Steak
Roasted Garlic, Rosemary

Shrimp Penne Pomodoro
Basil, Reggiano Parmesano Cheese

Roasted Herbed Potatoes

Grilled Seasonal Vegetable

Selection of Miniature Desserts
Coffee, Assorted Black & Herbal Tea



Prices are subject to a 21% service fee and state tax

A La Carte

Fresh Brewed Coffee
48- per gallon

Fresh Squeezed Orange Juice
40- per gallon

Grapefruit, Apple, Tomato,
V8, Cranberry Juice
40- per gallon

Panna and Pellegrino Waters
5- each

Soft Drinks and Bottled Water
3- each

Parfaits

Select One

Peach or Wild Berry
8- each

Smoothies

Select One

Mango, Mixed Berry, Peach or Banana
8- each

Assorted Danishes
38- per dozen

Assorted Donuts
36- per dozen

Assorted Baked Bagels
Onion, Sesame, Plain, Fruity and Sweet,
Cream Cheese, Butter, Jams
36- per dozen

Granola Bars
4- each

Fruit Yogurt
4- each

Whole Seasonal Fruit
4- per piece

Chocolate Brownies and Blondie's
36- per dozen

Assorted House-made Cookies
36- per dozen

Unlimited Beverages
Coffee, Black & Herbal Teas,
Soft Drinks, Bottled Water
12- per person

Prices are subject to a 21% service fee and state tax



Theme Breaks

per person pricing

The Fromagerie 12-

Domestic & Imported Cheese Display
Assorted Crackers & Crostini
Fresh Seasonal Fruit
Mineral Water, Soft Drinks

Healthy Choice 12-

Individual Crudit  & House Dressing
Fresh Seasonal Fruit Display
Soft Granola Bars, Antipasti Skewers
Assorted Chilled Fruit Juices
Bottled Water

Snack Chop 12-

Candy Bars, Granola Bars
Mixed Nuts, Pretzels
Kettle Chips, Cracker Jacks
Sodas, Bottled Water

Cookie Jar 12-

Chocolate Chip, White Macadamia,
Sugar, Oatmeal Raisin,
Peanut Butter Cookies
Milk, Chocolate Milk, Coffee

Just Chocolate 12-

Double Fudge Brownies
Jumbo Chocolate Chip Cookies
Assorted Chocolate Candies
Chocolate Milk

The Ballpark 14-

Miniature Kosher Hot Dogs
Hot Soft Salted Pretzels, Dijon Mustard
Sugar Funnel Cake Sticks
Cracker Jacks
Dr. Brown's Root Beer
Old Fashioned Sodas, Bottled Water

Ice Cream Truck 16-

Assortment of frozen novelties to include
Dreamsicles, Snickers Ice Cream Bars,
Ice Cream Sandwiches & Italian Ices

The Energizer 14-

Cliff Granola Bars, Power Bars
Yogurt Covered Raisins
Assorted Mini Fruit Shooters,
Assorted Yogurts
Bottled Water

Donnie Brasco 14-

Display of Imported Cured Meats
Cheeses, Marinated Vegetables,
Artichokes, Anchovies, Olives,
Cherry Peppers, Baguettes,
Pepperoncini,
Soft Drinks, Bottled Water

Prices are subject to a 21% service fee and state tax

Theme Breaks continued...

Strawberry Fields 16-

Fresh Strawberries
Sweet Whipped Cream
Brown Sugar
Strawberry Shortcakes
Strawberry Mousse
Chocolate Dipped Strawberries
Fresh Squeezed Strawberry Lemonade
Coffee and Hot Tea

High Tea 16-

Finger Sandwiches to include
Salmon Mousse on Challah,
Ham and Tomato on Ciabatta
Cucumber and Tomato on Rye
Egg Salad on Multi-Grain
Fresh Baked Scones and Tea
Cookies, Chantilly Cream, Preserves
Coffee and Hot Tea
Honey and Lemon

Orchard Break 16-

Apples with Caramel Dip
Apple Strudel, Vanilla Sauce
Brie with Pear Compote
Pear with Nutella Dip
Apple Cider, Soda,
Bottled Water, Hot Tea



Prices are subject to a 21% service fee and state tax

Lunch Buffet

11AM-4PM Only

Fresh Brewed Coffee,
Assorted Black & Herbal Teas

A Taste of the Tropics 30-

Salad Bar

Select Two

Gulf Coast Salad: Iceberg, Citrus Segments, Roasted Almonds, Melon Salsa, Bleu Cheese Crumbles, Tropical Ranch

Pasta Salad: Hearts of Palm, Banana Peppers, Bermuda Onion, Bell Peppers, Sweet Shallot Vinaigrette

Sunburst Fruit Salad, Toasted Coconut, Fresh Melons, Pineapple, Strawberries, Honey Lime Mint Dressing

Entrées

Select Two

Floribbean Grilled Chicken, Mango Chile Salsa
Ybor Roast Pork, Peppers, Onions, Mojo Sauce
Honey Pineapple Pork Loin, Cilantro Aioli
Island Jerk Mahi, Pineapple Relish

Island Coconut Pineapple Rice
Fresh Green Beans, Garlic, Lemon
Pineapple Coconut Luau Bread

Dessert

Key Lime Pie
Pineapple Rum Cake

Deli Lunch Buffet 28-

Salads

Mixed Greens, Garden Vegetables, Garlic Herb Croutons, Assorted Dressings

Butcher Block

Sugar Cured Ham, Smoked Turkey, Roast Beef
Assorted Sliced Cheese
Traditional Condiments
Deli Style Breads and Wraps

Sweet Potato Salad or Mango Coleslaw
Kettle Chips

Fudge Brownies, Fresh Jumbo Cookies



Prices are subject to a 21% service fee and state tax

Little Italy 32-

Salads

Select Two

Fresh Garden Greens, Banana Peppers, Cherry Tomatoes, Roasted Peppers, Artichoke, Olives, Gorgonzola, Balsamic Vinaigrette
Caponata Balsamic Grilled Garden Vegetable
Oregano Balsamic Glaze
Classic Caesar Salad, Romaine, Creamy Caesar Dressing, Parmesan, Garlic Croutons

Entrees

Select Two

Bolognese Orecchiette, Meat Ragu, Vegetables, Ricotta Cheese, Orange Zest
Chicken Marsala, Whipped Potatoes
Tri Colored Tortellini, Basil Pesto Cream, Scallops, Florida Shrimp

Broccolini, Lemon Butter, Chili Flakes
Garlic Herb Breadsticks

Dessert

Biscotti, Tiramisu



Picnic in the Park 32-

Salads

Tossed Garden Greens, Cherry Tomatoes, Cucumbers, Carrots, House-made Dressings

Entrees

Select Two

Grilled BBQ Chicken Breast
Angus Burgers
All Beef Frankfurters
Pulled Pork

Assorted Sliced Cheese,
Traditional Toppings & Condiments,
Fresh Baked Rolls & Hot Dog Buns

Sweet Potato Salad, Mango Cole Slaw
Honey Butter Corn on the Cob, Baked Beans
Fresh Baked Rolls

Dessert

Sliced Watermelon
Apple Pie, Cinnamon Whipped Cream

PCI Working Lunch Buffet 28-

Salads

Mixed Green Salad, Dried Cranberries, Spicy Pecans, Gorgonzola, Raspberry Vinaigrette

Smoked Chicken Salad
House-made Tuna Salad
Classic Egg Salad
Baked Breads and Wraps

Dessert

Fresh Fruit Selection, House Baked Cookies

Southern Smokehouse Buffet 38-

Mixed Garden Greens, Garden Vegetables,
Garlic Herb Croutons, Assorted Dressings

Smoked Chicken Breast

Pulled Pork, House BBQ

Root Beer Smoked Beef Short Rib,

Sarsaparilla Mop

Macaroni Salad

Cheddar Mac-n-Cheese

Bacon Green Beans

Dessert

Chocolate Cake, Sliced Watermelon



The Roman Buffet 28-

Tomato Reggiano Soup

Caprese Salad, Fresh Mozzarella, Tomato,
Balsamic Drizzle

Caesar Salad, Croutons, Caesar Dressing

Herb Garlic Marinated Flank Steak

Tuscan Chicken Breast

Herbs de Provence Potatoes

Balsamic Grilled Asparagus, Lemon Zest,

Parmesan, Cracked Pepper

Rosemary Focaccia



Dessert

Tiramisu and Cheesecake

Prices are subject to a 21% service fee and state tax



The Plated Lunch

Breads and Rolls, Chef's Vegetable and Starch, Coffee and Iced Tea Service

Starters

Select One

Caribbean Chilled Fruit Gazpacho

Tropical Fruits, Raspberry Coulis

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan,

Gulf Coast Salad

Iceberg Wedge, Citrus Segments, Toasted Almonds, Bermuda Onion, Melon Salsa, Tropical Ranch

Mozzarella & Tomato Salad

Grape Tomato, Roasted Sweet Peppers, Fresh Mozzarella, Mixed Greens, Balsamic Drizzle, Basil Chiffonade

Entrees

Select up to Two Entrees

Grilled Tenderloin 34-

Petite Filet, Port Demi, Grilled Portabella Mushroom

PCI Crab & Shrimp Cake 32-

Panko Crusted Jumbo Crabmeat and Gulf Shrimp, Avocado Lime Mousse, Sweet Corn Black Bean Relish

Fire Roasted Grouper 32-

Wilted Spinach Greens, Red Pepper Coulis

Floribbean Grilled Chicken 28-

Boneless Breast, Citrus Jerk Seasoning, Mango Rum Runner Salsa

Postcard Pasta 26-

Sun-dried Tomatoes, Spinach, Smoked Bacon, Blend, Fresh Basil, Garlic, Olive Oil, Parmesan Cheese

Dessert

Select One

Mango Raspberry Cheesecake, Key Lime Pie with Chantilly Cream, Chocolate Mousse Cake

Salads

Select up to Two Entrees

Fresh Baked Rolls, Dessert,
Coffee and Iced Tea Service

Grilled Chicken Caesar Salad 20-

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Garlic Croutons

Beachside Salad 20-

Grilled Salmon, Mixed Greens,
Sun Dried Cranberries, Cucumbers,
Crumbled Blue Cheese, Spiced Pecans,
Lime Cilantro Vinaigrette

Floribbean Chicken Salad 20-

Flame Grilled Chicken Breast,
Mixed Greens, Tomato,
Sweet Banana Peppers, Red Onions,
Hearts of Palm, Balsamic Dressing

Baby Leaf Spinach Salad 18-

Cherry Tomatoes, Maple Walnuts,
Poached Pear, Stilton Crumbles,
Prosciutto Crisps, Honey Bacon Dressing

Gorgonzola Steak Salad 22-

Flame Grilled Steak, Romaine,
Oven Roasted Tomatoes, Olives,
Portobello Mushroom, Onion Haystack,
Blue Cheese Crumbles, Garlicky Haricots Verts,
Roasted Shallot Dressing

Soups

Served with Salad or Sandwich

Additional 8- per person

French Onion Soup

Italian Croutons, Shredded Gruyere

Pasta Fagioli

Cannellini Beans, Tomatoes, Garlic,
Spinach, Chicken Broth, Herbs

Loaded Baked Potato Soup

Yukon Gold Potatoes, Bacon, Onions,
Cream, White Cheddar Cheese,
Chives, Roasted Garlic

Lobster Bisque

Creamy Kashmiri Bisque



Prices are subject to 21% service charge and state tax

Sandwiches 20-

Select up to Two Entrees

House Potato Chips
Pickle Spear, Dessert
Coffee and Iced Tea Service

The Italian

Sliced Ham, Pepperoni,
Genoa Salami, Provolone
Lettuce, Tomato, Red Onion,
Marinated Olive Spread,
Basil Vinaigrette,
Baked Focaccia Roll

The Pacific

Flaky Croissants
Albacore Tuna Salad,
Lettuce, Tomato

The Classic

Smoked Ham, Turkey, Swiss,
Red Onion, Tomato, Lettuce,
Wheat Bread

The Gentleman

Sliced Grilled Beef Tenderloin
Boursin Cheese, Roma Tomato,
Crisp Greens, Horseradish Mayonnaise,
Fresh Baked Kaiser Roll

The Monterey

Tender Marinated Chicken Breast,
Monterey Jack Cheese,
Roma Tomato, Hass Avocado,
Herbed Mayonnaise, Wrap

Boxed Lunches 22-

Pasta Salad, Bag of House Chips,
Red Apple, Cookie, Bottled Water

The Napa

Smoked Turkey, Arugula, Avocado,
Brie, Mayo, Fresh Baked Tuscan Roll

The Bistro

Shaved Rare Roast Beef,
Irish Sharp Cheddar Cheese,
Bermuda Onion, Horseradish Cream,
Oven Fresh Kaiser Roll

The Hoagie

Mortadella, Cappicola, Salami,
Provolone, Lettuce,
Sweet Pepper Relish, Italian Bread

The Veggie

Fresh Mozzarella, Tomato,
Mixed Greens, Grilled Mushroom,
Pesto Mayo, Focaccia Bread



Prices are subject to 21% service charge and state tax



Hors d'Oeuvres

4- per piece, 40 Piece Minimum

Served Warm

- Crab Cakes, Key Lime Aioli
- Bacon Wrapped Jalapeno Shrimp, Chipotle Aioli
- Crab Rangoon, Seasoned Crab, Crispy Wontons, Tomato Garlic Aioli
- Stuffed Mushroom Caps, Spinach, Fontina Cheese
- Coconut Shrimp, Tropical Piña Colada Batter, Shaved Coconut, Sweet Red Pepper Sauce
- Vegetable Egg Rolls, Stir-Fried Vegetables, Asian Seasonings, Sweet Chili Garlic Sauce
- Cheeseburger Sliders, Grilled, Mini Buns, Pickles
- Mini Beef Wellington, Mushroom Duxelle, Honey-Grain Mustard
- Pork Pot Stickers, Cilantro Pesto
- Sesame Chicken Satay, Thai Peanut Sauce
- Bacon Wrapped Scallops, Chipotle Aioli
- Mac and Cheese Bites, Cheddar, Boursin, Asiago, Gruyere Cheese, Lightly Breaded
- Artichoke Beignets, Tender Artichoke Heart, Goat Cheese, Parmesan Cheese, Garlic Breading
- Empanada Short Ribs, Butter Crust, Braised Beef, Lime Crema

Served Chilled

- Tomato Basil Bruschetta, Garlic Crostini, Balsamic, Olive Oil Drizzle
- Caprese Skewer, Grape Tomato, Baby Mozzarella, Basil Pesto, Basil, Balsamic Reduction
- Cold Smoked Salmon Crostini, Dill Cream Cheese, Fried Capers, Lemon Zest
- Seared Ahi Tuna, Black and White Sesame Seeds, Cucumber Slice, Wasabi Drizzle
- Antipasto Skewer, Provolone, Salami, Queen Olive, Roasted Pepper
- Asparagus and Whipped Goat Cheese Crostini, Fresh Chevre, Crisp Asparagus
- Truffle Mushroom Bouchee, Grilled Marinated Mushrooms, Truffle Oil Vinaigrette,
- Smoked Fish Mousseline, House Smoked Gulf Fish, Scallions
- Cocktail Shrimp Skewer, White Wine Poached Gulf Shrimp, Horseradish Blistered Grape Tomato
- Seared Florida Beef NY Strip Crostini, Local Beef, Onion Jam, Truffle Oil
- Peruvian Ceviche, Fresh Squeezed Lime, Cilantro
- Brie Skewer, Fresh Strawberries, Brie, Jalapeno Honey Glaze
- Crab Salad Bouchee, Sweet Blue Crab, Lemon Aioli

Reception Menu 52-

Based on One and a Half Hours, Per Person Pricing

Chef Attendant Fee 125-

Fresh Brewed Coffee, Assorted Black & Herbal Teas

Artisan Cheese & Cured Meats

Crisp Crackers, Dried Fruit, Nuts

Passed Hors d'oeuvres

Select Four Items from Hors d'Oeuvres Menu

Select One Station

Slider Station

Mini Gourmet Hamburgers,
Pulled Pork, Crab Cakes,
Sweet Potato Fries,
All the Fixings

Pasta Station

Penne, Tortellini
Marinara, Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Tomatoes,
Prosciutto, Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese,
Garlic Breadsticks

Asian Station

Marinated Chicken, Beef,
Stir Fry Vegetables,
Vegetable Fried Rice,
Pork Pot Stickers, Teriyaki Glaze,
Char-Sui (BBQ) Baby Ribs
Shrimp 10- per person additional



Prices are subject to 21% service charge and state tax

Dinner Stations Menu 64-

Based on Two Hours, Per Person Pricing

50 person minimum

Fresh Brewed Coffee, Assorted Black & Herbal Teas

Choice of Four Stations

Garden Greens

Gulf Coast Salad, Iceberg, Citrus Segments, Melon Salsa, Sliced Almonds, Bleu Cheese Crumbles, Tropical Ranch

Strawberry Spinach Salad, Feta Cheese, Candied Pecans, Raspberry Vinaigrette

Fresh Baked Rolls, Butter



Tapas Display

Hummus, Pita Chips, Grilled Vegetable Platter, Chick Pea & Olive Salad, Artisan Breads

Slider Trio

Gourmet Cheeseburgers, Pulled Pork, Crab Cakes, Parmesan Garlic Fries, All the Fixings

Mashed Potato Bar

Garlic Mashed, Smashed Sweet Potatoes, Skin-In Whipped Potatoes, Aged Cheddar, Bleu Cheese, Goat Cheese, Applewood Smoked Bacon, Fresh Chives, Sour Cream, Cinnamon, Marshmallows

Killer Mac & Cheese

White Cheddar, Smoked Gouda, Parmesan Cream, Asparagus, Mushrooms, Roasted Tomatoes, Peas & Basil, Short Rib, Applewood Smoked Bacon

Pasta Station

Penne, Tortellini, Marinara, Alfredo Sauce, Sweet Peas, Spinach, Tomatoes, Applewood Smoked Bacon, Mushrooms, Roasted Garlic, Parmesan Cheese, Garlic Breadsticks

Chef Attendant Fee 125-

Paella Station

Saffron Rice, Chicken Breast, Shrimp, Chorizo Sausage, Chesapeake Mussels and Little Neck Clams

Chef Attendant 125-



Asian Cuisine

Marinated Chicken, Beef, Stir Fry Vegetables, Vegetable Fried Rice, Pork Pot Stickers, Teriyaki Glaze, Char-Sui Baby Ribs
Chef Attendant 125-

Taco Bar

Blackened Fish, Pulled Chicken, Skirt Steak
Pineapple Salsa, Guacamole, Shredded Napa, Pico De Gallo, Salsa Verde, Queso Fresco, Jalapeno, Sour Cream, Cilantro, Limes

Carving Board (Select One)

Roasted Pork Loin, Honey Glazed, Sweet Chili
Tomato Soy BBQ Sauce
Whole Roast Sirloin, Cracked Black Peppercorns, Grain Mustard Aioli
Herb Roasted Prime Rib, Au Jus, Creamy Horseradish
Jerk 'Nassau' Grouper, Scotch Bonnet Relish
Whole Pig Roast, Mojo Mop, Chili Lime Tomato Sauce (60 person minimum)
Chef Attendant 125-

Dinner Buffets

Fresh Brewed Coffee,
Assorted Black & Herbal Tea

Island Time

Treasure Island Salad Bar

Gulf Ceviche Salad
Picka-Peppa Sauce Pineapple Yam Salad
Tossed Garden Salad, Citrus Cream Dressing
Fresh Baked Breads, Mango Butter

The Main Hull

Mango BBQ Chicken
Baked Local Fish,
Sweet Peppers and Tomatoes
Braised Cuban Beef,
Tomato Black Bean Relish

Vegetables and Starches

Fried Plantains and Orange Marmalade
Sweet Potato Fries
Island Coconut Pineapple Rice

Island Sweets for Dessert

Caribbean Rum Cake
Pina Colada Sauce
Mango Bread Pudding
Rum Butter Caramel

58- per person (Three Entrees)

52- per person (Two Entrees)

The Grand Occasion

Salads

Crisp Mixed Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
Sunburst Fruit Salad
Grilled Vegetable Platter
Selection of Artisan Breads

The Main Assembly

Snapper La Plancha, Blue Crab Fondue,
Citrus Nage

Seared Peppercorn Sirloin, Burgundy Jus,
Candied Onions

Grilled Chicken Breast, Orange Honey Glaze

Vegetables and Potatoes

Wild Rice Pilaf
Glazed Baby Carrots
Broccolini , Lemon Butter
Fingerling Potatoes

Grand Finale

Chocolate Indulgence Cake
Grand Marnier Sauce
New York Style Cheesecake
Passion Fruit Coulis

58- per person (Three Entrees)

52- per person (Two Entrees)

Prices are subject to 21% service charge and state tax

Taste of Tuscany 56-

Caprese, Fresh Mozzarella, Tomatoes,
Balsamic Vinaigrette
Panzanella Salad, Mixed Greens, Garden
Vegetables, Italian Vinaigrette,
Italian Ciabatta, Rosemary, Sea Salt Focaccia

The Main Course

Select Three

Pan Seared Chicken,
Orange Mascarpone Sauce
Medallions of Beef,
Portobello Mushroom Marsala
Shrimp Fra Diavolo,
Penne, Spinach, Roasted Garlic
Spinach Ricotta Ravioli
Garlic, Roma Tomatoes, Basil, Escarole,
White Beans, Olive Oil, Lemon

Select Two

Pesto Risotto
Sun Dried Tomato Roasted Red Potatoes
Mixed Sautéed Garden Vegetables
Grilled Asparagus

Dessert

Cannolis and Tiramisu



PCI BBQ 48-

Tropical Sweet Potato Salad
Garden Greens, Assorted Dressings
Sun-Dried Tomato Pasta Salad

House Smoked Fish Dip, Crostini

Gourmet Mini Beef Slider Station
Blue Cheese, Cheddar, Bacon, Herb Mayo,
Red Onions, Vine Ripe Tomatoes
Baby Back Rib, House BBQ
BBQ Smoked Chicken Wings
Sweet Potato Fries
Grilled Vegetable Kabobs

Assorted Cupcakes, Key Lime Pie Mousse,
Sliced and Spiced Watermelon

Latin Salsa Buffet 62-

Chef Attendant Fee 125-

Baby Shrimp and Gulf Fish Ceviche
Chayote and Cilantro Salad
Avocado Tomato, Red Onion Salad, Lemon Vinaigrette
Black Bean, Roasted Corn Salsa, Tri-Color Chips
Cuban Bread and Assorted Petit Pan

The Main Course

Pico De Gallo Chicken Breast
Churrasco Skirt Steak, Chimichurri Sauce
Paella with Chicken, Chorizo, Seafood

Carving Board

Slow Roasted, Mojo Pork Loin

Fried Plantains, Orange Honey Glaze
Black Beans, White Rice

Dessert

Mocha Cheesecake, Caramel Rum Flan
Warm Churros with Rum Dipping Sauce

Buffet Enhancements

Based on two hours, per person

Imported and Domestic Cheese Display 10-

Crackers, Dried Fruit, Nuts

Gulf Coast Seafood Station \$ Market

Chilled Shrimp Cocktail,
Fresh Shucked Oysters on the Half Shell,
Prince Edward Island Mussels,
Crab Claws, Rum Key Lime Mustard,
Seafood Cocktail Sauce, Tabasco
Citrus, Assorted Crackers

Chilled Jumbo Shrimp 16-

Mojito Cocktail Sauce

Sushi Display 22-

California, Spicy Tuna, Salmon,
Shrimp Rolls, Pickled Ginger,
Wasabi, Soy Sauce

Slider Station 16-

Mini Gourmet Hamburgers,
Pulled Pork, Crab Cakes,
Parmesan Garlic Fries, All the Fixings

Taste of New Orleans 19-

Chicken & Andouille Jambalaya,
Seafood Etouffee, Gumbo,
Crawfish Boil, Artichoke Beignets,
Cajun Crab & Shrimp Dip

Pasta Station 14-

Penne, Tortellini
Marinara, Alfredo Sauce,
Sweet Peas, Spinach, Tomatoes,
Prosciutto, Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 125-

Asian Station 14-

Marinated Chicken , Beef,
Stir Fry Vegetables,
Vegetable Fried Rice,
Pork Pot Stickers, Teriyaki Glaze,
Char-Sui (BBQ) Baby Ribs
Chef Attendant Fee 125-
Shrimp 10- per person additional



Prices are subject to 21% service charge and state tax

Chef Carved Specialties 15-
Priced for Two Hours, per person
 Chef Attendant Fee 125- each

Caribbean Style Roast Pork Loin
 Honey Glazed, Sweet Chili
 Tomato-Soy BBQ Sauce

Smoked Short Ribs
 Applewood Smoked and Root Beer Braised,
 Ginger Carrot Puree

Roasted Tom Turkey
 Chipotle Honey-Mustard Glaze,
 Cranberry-Orange Georgia Relish

Whole Roast Sirloin
 Rolled in Cracked Black Peppercorns,
 Grain Mustard Aioli

Brown Sugar Ham
 Honey Dijon

Whole Jerk "Nassau" Grouper
 Scotch Bonnet Relish

Herb Roasted Prime Rib
 Au Jus, Creamy Horseradish

Pig Roast
 12 Hour Smoked Whole Hog, Mojo Mop,
 Chile Lime Tomato Sauce



Prices are subject to 21% service charge and state tax

Elegant Plated Dinner

French Service of Rolls, Choice of Salad, Chef's Fresh Vegetables, Starch, Dessert, Coffee and Iced Tea Service

Starters

Select one

Tropical Gazpacho

Pineapple, Papaya, Mango, Raspberry Coulis

Caribbean Shrimp Cocktail

Large Gulf Shrimp, Caribbean Spices, Guava Cocktail Sauce

Chicken Wellington

Grilled Chicken, Puff Pastry, Mushroom Duxelle, Apricot Mustard

Argentinian Beef Skewers

Grilled Beef, Garlic Marinade, Chimichurri

Salads

Select One

Baby Bibb and Arugula Salad

Green Apple, Caramelized Pecans, Maytag Blue Cheese, Raspberry Vinaigrette

Caprese Salad

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Balsamic Glaze

Gulf Coast Salad

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Blue Cheese Crumbles, Tropical Ranch Dressing

Romaine Lettuce Hearts

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

Prices are subject to 21% service charge and state tax

The Main Course

Select up to Two Entrees

Caribbean Sunshine Snapper 49-

Macadamia Crusted Snapper,
Citrus Mango Rum Runner Salsa,
Orange Buerre Blanc

Grilled Beef Tenderloin 61-

Grilled Portabella Mushroom,
Bordelaise Sauce

Spinach Manchego Cheese Chicken 49-

Seared Stuffed Breast, Spinach,
Manchego, Red Roasted Pepper Coulis

Pan Seared Mahi Mahi 49-

Crab, Tomato, Avocado Salsa,

Palm Island Chicken 45-

Mojo Marinated Airline Chicken,
Mandarin Chive Cream Sauce

Island Spiced Grilled Pork Chop 49-

Rum Glazed, Tropical Herbs,
Pineapple Mango Chutney

Rack of Lamb 61-

Pecan Crusted, Dijon Herbed,
Whole Grain Mustard



Entrée Combination Plates

Sea and Sand 67-

Grilled Tenderloin of Beef,
Sautéed Woodland Mushrooms,
Crab Stuffed Snapper

Grilled Chicken and Ginger Salmon 63-

Teriyaki Chicken Breast, Ginger Salmon,
Orange Chile Soy

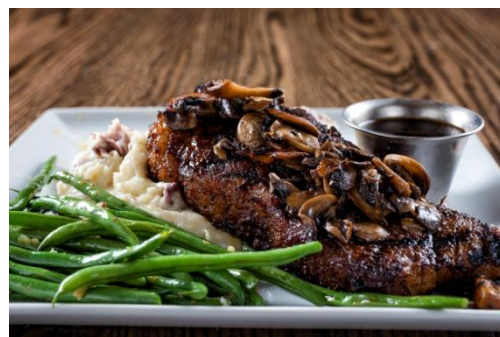
Gulf Shrimp and Filet Mignon 69-

Sautéed Jumbo Gulf Shrimp,
Garlic Red Pepper Coulis,
Grilled Petite Filet Mignon,
Brandied Demi,
Caramelized Onion

Dessert

Select one

Chocolate Marquis
Raspberry Coconut Mousse
Turtle Cheesecake
Tiramisu
Key Lime Pie



Prices are subject to 21% service charge and state tax



Sweet Enhancements

Mini Cupcake Bar 12-

Select four

Red Velvet, Peanut Butter, Vanilla Bean, Jelly Roll, Double Chocolate, Lemon Drop

Chocolate Decadence 14-

Assorted Chocolate Truffles, Chocolate Ganache Cake, Chocolate Mousse Martinis, White Chocolate Raspberry Cheesecake, Seasonal Berries, Whipped Cream

Chocolate Affair 12-

White and Milk Chocolate Fondue, Skewered Fruit, Oreo Cookies, Rice Krispy Bars, Pound Cake, Biscotti, Pretzels

Bananas Foster 10-

Spiced Rum, Caramel Butter Sauce, Coconut Ice Cream
Attendant Fee 125-

French Lace Crepes 10-

Grand Marnier, Orange Segments, Roasted Almonds, Bitter Chocolate Sauce, Scoop of Vanilla Bean Ice Cream
Attendant Fee 125-

Doo Wop Sundae Bar 14-

Vanilla Bean and Dutch Chocolate Ice Cream
Hot Fudge, Caramel Sauce
Sprinkles, Peanuts, M&Ms
Mini Milk/White Chocolate Kisses
Toasted Coconut, Strawberries
Whipped Cream



Bar Packages

All Bars Include Choice of (1) Premium Beer,
(2) Domestic Beers & (2) House Wines

Open Bar Options

Beer, Wine and Soda Bar

First Hour: 12- per person

Each Additional Hour: 8- per person

Resort Brands

First Hour: 14- per person

Each Additional Hour: 10- per person

New Amsterdam, Bombay, Bacardi Superior, Sauza
Signature Blue, Jim Beam, Dewar's, Canadian Club,
E&J Brandy

Call Brands

First Hour: 16- per person

Each Additional Hour: 10- per person

Tito's, Tanqueray, Bacardi Superior, Captain Morgan,
Jose Cuervo Gold, Jack Daniels, Dewar's 12, Jameson

Luxury Brands

First Hour: 21- per person

Each Additional Hour: 11- per person

Grey Goose, Hendricks, Bacardi Maestro Grand
Reserve, Patron Silver, Makers Mark, Johnnie Walker
Black Label, Crown Royal, Jameson 18, Glenlivet 12

Premium Beer Options

Corona, Corona Light, Heineken, Amstel Light

Domestic Beer Options

Budweiser, Bud Light, Coors Light, Miller Lite,
Michelob Ultra, Sam Adams Yuengling

House Wine Options

Cabernet, Chardonnay, Merlot, Moscato,
Pinot Grigio, Pinot Noir, Sauvignon Blanc
White Zinfandel

Brunch Bar Packages

Based on Two Hours

Bartender Fee 125-

Bloody Mary 16-

Vodka, House-Made Bloody Mary Mix,
Assorted Hot Sauces, Horseradish, Cracked Pepper,
House-Pickled Green Beans, Celery, Carrots,
Asparagus, Stuffed Olives, Pickle Spears

Mimosas & Bellinis 14-

Brut Champagne, Fresh Orange Juice,
Peach Puree, Fresh Fruit

Hosted Bar (On Consumption)

Bartender fee 125-

Final Bills are calculated on the actual amount
of Beverages Consumed

Luxury Brands 9- Call Brands 8- Resort Brands 7-
Domestic Beer 5- Premium Beer 6-
House Wine 7- Soft Drinks 3-

Cash Bar

Bartender fee 125-

Drink Ticket Options Available

Luxury Brands 10- Call Brands 9- Resort Brands 8-
Domestic Beer 6- Premium Beer 7-
House Wine 8- Soft Drinks 3-







**6300 Gulf Blvd.
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