



HYATT REGENCY JACKSONVILLE  
MEETING & EVENT MENUS



# Breakfast of the Day

Experience our carefully selected breakfast by choosing the day's featured menu. Breakfast of the Day can be displayed for a maximum of 90 minutes.  
Daily Menu Pricing \$49.00 per Guest \$54.00 per Guest on alternate days

## MONDAY / FRIDAY

Bananas & Oranges <b>VGN GF</b>
Sliced Pineapple, and Whole Strawberries <b>VGN GF</b>
Individual Yogurt <b>V GF</b>
Glazed Lemon Cake, Blueberry Muffin with Streusel, and Croissant served with Assorted Jams and Butter <b>V</b>
Cage-Free Egg and Cheese Croissant Sandwich <b>V</b>
Home Style Grits served with sides of Cheddar Cheese, Naturally Cured Bacon Bits, Scallion <b>GF</b>
Orange and Apple Juices <b>VGN GF</b>
Cucumbers, Lemon, Thyme Infused Water Station
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection
<i>\$49.00 Per Guest</i>

## WEDNESDAY / SUNDAY

Bananas & Seasonal Stone Fruit <b>VGN GF</b>
Fresh Sliced Honeydew and Red Grapes <b>VGN GF</b>
Individual Yogurt <b>V GF</b>
House Made Lemon Poppyseed Bread, Chocolate Muffins and Croissant Served with Assorted Jams and Butter <b>V</b>
Cage Free Egg, Cheddar Cheese, and Pico de Gallo Burrito with Potatoes <b>V</b>
Salsa and Sour Cream
Orange and Apple Juices GF, VG <b>VGN GF</b>
Blackberries, Rosemary & Oranges Infused Water Station
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

## TUESDAY / SATURDAY

Bananas & Petit Apples <b>VGN GF</b>
Fresh Cut Cantaloupe and Berries <b>VGN GF</b>
Individual Yogurt <b>V GF</b>
Duo of Assorted Danish and Croissant, served with Assorted Jams and Butter <b>V</b>
Cage-Free Egg, Sweet Peppers, Tomato, Broccolini, Basil, Frittata with White Cheddar Cheese <b>V GF</b>
Traditional Steel Cut Oatmeal, Served with Brown Sugar, Raisins, Dried Apricot and Candied Pecans <b>VGN</b>
Orange and Cranberry Juices <b>VGN GF</b>
Cantaloupe, Strawberry & Fresh Mint Infused Water Station
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection
<i>\$49.00 Per Guest</i>

## THURSDAY

Bananas & Bunches of Grapes <b>VGN GF</b>
Fresh Sliced Watermelon and Blueberries <b>VGN GF</b>
Individual Yogurt <b>V GF</b>
Cinnamon Coffee Cake, Mini Danish and Croissant served with Assorted Jams and Butter <b>V</b>
Caprese Breakfast Sandwich with Fried Cage-free Egg, Pesto, Mozzarella, Roasted Tomato on English Muffin <b>V</b>
Traditional Steel Cut Oatmeal, Served with Brown Sugar, Maple Syrup, Raisins, Dried Cranberries and Walnuts <b>VGN</b>
Orange and Grapefruit Juices <b>VGN GF</b>
Raspberry, Honeydew Infused Water Station

~~\$49.00~~ *Per Guest*

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

~~\$49.00~~ *Per Guest*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%.Menu pricing may change based on availability and market conditions.

# Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. \*Chef Attendant Required \$175.00 Per Chef

## ALL AMERICAN BREAKFAST

- Daily Rotation of Seasonal Sliced Fruit **VGN GF**
- Bananas & Specialty Apples **VGN GF**
- Trio of Bakery Selection **V**
- Assorted Individual Yogurt **V GF**
- Assorted Cereals and Milks
- Freshly Scrambled Cage-Free Eggs **V GF**
- Pork Sausage Links **DF GF**
- Herb and Smoked Paprika Roasted Mack Farm Red Potato Caramelized Leaks and Onions **VGN GF**
- Attended Pancake Station with Berry Compote Warm Maple Syrup\* **V**
- Chilled Orange and Apple Juices **VGN GF**
- Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

~~\$56.00~~ *Per Guest*

## COUNTRY BREAKFAST BUFFET

- Daily Rotation of Seasonal Sliced Fruit **VGN GF**
- Bananas & Oranges **VGN GF**
- Trio of Bakery Selection **V**
- Assorted Individual Yogurt **V GF**
- Scrambled Cage-Free Eggs Garnished with Chives and Blistered Tomato **DF V GF**
- Crispy Naturally Cured Bacon **DF GF**
- Hash Brown Potato Casserole with Parmesan Cheese and Scallions **V GF**
- Buttermilk Biscuits and Sausage Gravy
- Orange and Apple Juices **VGN GF**
- Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

~~\$56.00~~ *Per Guest*

## JAXX SUNRISE BREAKFAST BUFFET

- Daily Rotation of Seasonal Sliced Fruit **VGN GF**
- Bananas & Seasonal Stone Fruit **VGN GF**
- Trio of Bakery Selections **V**
- Assorted Individual Yogurts **V GF**

Scrambled Cage-Free Eggs with White Cheddar Cheese and Chives **V GF**

Chicken Sausage **DF GF**

Smoked Paprika Home-Fries with Caramelized Peppers and Onions **V GF**

Warm Nutella Croissant Bread Pudding with Warm Maple Syrup **V**

Orange and Apple Juices **V GF**

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea Selection

*\$56.00 Per Guest*

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## Breakfast Enhancements

Additional specialty items are available to elevate existing Breakfast of the Day or Breakfast Buffet only. Choose 1 for \$7.00 per guest. Choose 2 for \$12.00 per guest. \*Chef Attendant Required \$175.00 Per Chef

### SAVORY ENHANCEMENTS

Chilled Hardboiled Eggs **V GF**

Add Breakfast Meat to Daily Menu **DF GF**

Choice of All Natural Bacon, Pork Sausage Link, Sliced Ham or Turkey Sausage Link

Traditional Southern Grits **GF**

Buttery Corn Grits served with Cheddar Cheese, Pork Belly Lardons, Chives

Buttermilk Biscuit Bar

Flaky Buttermilk Biscuits Sausage Gravy, Local Honey, Jams, Jellies

Smoked Salmon & Bagel | \$5.00 Per Guest / Additional Smoked Salmon, Sliced Cucumbers, Red Onions, Roma Tomatoes, Capers, Hard Boiled Eggs Herbed Cream Cheese on Mini Plain Bagel

Egg Station\* **GF** | \$5.00 Per Guest / Additional Cage Free Eggs and Omelets prepared to order with a Selection of Seasonal Toppings to include: Naturally Cured Bacon, Ham, Organic Spinach, Peppers, Onions, Mushrooms, Tomatoes,

### SWEET ENHANCEMENTS

Smoothie Shooters **V GF**

Strawberry Banana Orange Yogurt Smoothie Mixed Berry and Mango Yogurt Smoothie

Fresh Pancake Station\* **V** | \$5.00 Per Guest / Additional Freshly Made Pancakes Made to Order with Following Toppings: Warm Maple Syrup, Mixed Berries, Whipped Butter, Sweet Whipped Cream, Chocolate Shavings, Candied Pecans

Yogurt Parfaits

Layered Yogurt, Strawberry Compote and Granola

Doughnut Bar **V**

Variety of Locally Made Doughnuts *Pricing based on one Doughnut per guest*

Mozzarella and Cheddar Cheeses \* *Chef Attendant Required*

Slow Cooked Steel Oatmeal **VGN**

Brown Sugar, Roasted Apples, Berries, Raisins, Cranberries,  
Cinnamon

English Muffin Breakfast Sandwich

Bacon, Fried Cage-Free Egg, Swiss Cheese, Tomato Jam

Avocado Toast Action Station\* | \$5.00 Per Guest / Additional

Evo Pan Fried Sourdough Bread from Jacksonville's *Village Bakery*, Citrus Avocado Puree Attendant Toasted and Assembled with Your Topping of Choice: Crispy Prosciutto, Smoked Salmon, Goat Cheese Crumbles, Feta Cheese, Roasted Tomato, Pickled Red Onion, Arugula, Honey, Balsamic Reduction \**Chef Attendant Required*

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## Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy. Daily Menu Pricing - Additional \$2.00 per guest on all other days

### MONDAY / FRIDAY

Egg, Bacon and Cheese Hashbrown Bite **V**

Apricot Jam Filled Thumb Print Cookies **V**

Coffee Refresh

**\$13.00** *Per Guest*

### TUESDAY / SATURDAY

Avocado Toast Bites with Hardboiled Egg, Roasted Tomato **V**

Pecan and Coconut Energy Balls **V CN**

Coffee Refresh

**\$13.00** *Per Guest*

### WEDNESDAY / SUNDAY

Egg, Spinach, Caramelized Onion and Swiss Cheese in Gluten free Savory Tart **V GF**

Banana, Fruit, Gluten Free Oats and Chocolate Bites **VGN GF**

Coffee Refresh

**\$13.00** *Per Guest*

### THURSDAY

Greek Yogurt and Strawberry Parfait Shooter with Almond Maple Granola **V**

Assorted Scones served with Whipped Honey and Lemon Curd **V**

Coffee Refresh

**\$13.00** *Per Guest*

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## Afternoon Break of the Day

Enjoy our Afternoon Break of the Day by choosing the day's featured menu. Daily Menu Pricing - Additional \$4.00 per guest on all other days

### MONDAY / FRIDAY

Warm Soft Pretzels with Brew Pub Mustard **DF V**  
.....  
Caramelized Shallot, Fig and Blue Cheese Puff Pastry with Honey Glaze **V**  
.....  
Pineapple Upside Down Cake Bites **V**  
.....  
*\$18.00 Per Guest*

### WEDNESDAY / SUNDAY

Grilled Peach and Whipped Boursin Crostini, Local Honey Fried Basil **V**  
.....  
Warm Raspberry Brie En Croute with Candied Almonds **VCN**  
.....  
Sao Palme Dark Chocolate Fudge **V**  
.....  
*\$18.00 Per Guest*

### TUESDAY / SATURDAY

Rosemary and Lemon Oil White Bean Hummus with Local Crackers and Lavosh **V**  
.....  
Sunshine Blend Trail Mix, Pumpkinseed, Almond, Peanut, Cashew, Papaya, Pineapple and Pecans GF, VG  
.....  
Chocolate Pot De Creme Tart with Amarena Cherry **V**  
.....  
*\$18.00 Per Guest*

### THURSDAY

Charcuterie Skewer, Aged Cheddar, Sage Derby Cheese, Salami, and Olive **V**  
.....  
Goat Cheese Panna Cotta with Watermelon Basil and Cucumber Salsa **V**  
.....  
Apricot and Pistachio Dark Chocolate Bark **VGF**  
.....  
*\$18.00 Per Guest*

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## Themed Breaks

### FARMER'S MARKET

Carrots, Celery, Broccolini, Grape Tomatoes, Cauliflower and Cucumbers **V**  
.....  
Avocado Ranch Dip and Roasted Red Pepper Hummus Served with Pita Chips, Grilled Flatbread  
.....  
*\$17.00 Per Guest*

### FOR THE LOVE OF BACON

Maple Candied Black Pepper Bacon **DF GF**  
.....  
Coffee Orange Zest Candied Bacon **DF GF**  
.....  
Frank's Hot Sauce Bacon **GF**  
.....  
*\$18.00 Per Guest*

HUMMUS BREAK

Red Beet Hummus with Sumac and Almonds **DF V GF CN**

Butternut Squash Hummus with Smoked Paprika **DF V GF**

Accompanied by Tri- Colored Baby Carrots, Broccoli Florets,  
Watermelon Radish **V**

Served with Crackers and Baguettes

*\$17.00 Per Guest*

CREATE YOUR OWN TRAIL MIX

Pecans, Almonds, Cashews, Dry Roasted Peanuts, Sundried  
Fruits, M&M's, Dark Chocolate Nibs, Mini Pretzels **V**

*\$21.00 Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY SELECTION

Assorted Muffins **V** | \$65.00 Per Dozen

Variety of Bagels **V** | \$65.00 Per Dozen  
Served with Cream Cheese, Butter, Jams

Almond Croissants Dusted with Powdered Sugar **V** | \$67.00 Per Dozen

Jumbo Home-Style Cookies **V** | \$69.00 Per Dozen

Chocolate Brownies and Lemon Bars **V** | \$69.00 Per Dozen

Local Doughnuts **V** | \$65.00 Per Dozen

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A La Carte Beverages

CHIPS & DIPS

House Made Potato Chips and Grilled Pita Chips **V**

Baba Ghanoush with Smoked Paprika **DF V GF**

Caramelized Onion Dip **V GF**

Roasted Tomato Salsa **DF V GF**

*\$18.00 Per Guest*

ICE CREAM TRUCK

Variety of Individually Packaged Vintage Ice Cream Treats **V**

*\$60.00 Per Dozen*

SNACKS

Chilled Hardboiled Cage Free Eggs **V GF** | \$49.00 Dozen

Assorted Protein Bars, Cliff, Kind and Granola **V CN** | \$6.00 Each

Assorted Full size Candy Bars | \$6.00 Each

Miss Vickie's Potato Chips **VGN GF** | \$6.50 Each

TERRA Taro Chips & Veggie Chips **VGN GF** | \$7.50 Each

A variety of beverages are available throughout the day.

## COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Selection | \$117.00 per Gallon

## SOFT DRINKS, JUICES AND WATERS

Soft Drinks | \$8.00 Each  
Regular, Diet and Decaffeinated Soft Drinks

Bottled Waters | \$8.00 Each  
Bubly Naturally Flavored Sparkling Water Still and Sparkling Waters

Fruit and Vegetable Juice Blends | \$9.00 Each  
Naked, V8

Individual Tropicana Juices | \$8.00 Each

## SPECIALTY BOTTLED BEVERAGES

Red Bull Energy Drinks | \$9.00 Each

Assorted CELSIUS Energy Drinks | \$9.00 Each

Bottled Starbucks Cold Brew Coffee | \$10.00 Each

Bottled Iced Tea | \$9.00 Each  
Sweet & Unsweetened

Assorted Gatorade | \$8.00 Each

## HYDRATION STATION

Infused Water Station | \$45.00 Per Gallon  
Cucumbers, Lemons, Fresh Basil Cantaloupe, Strawberries, Fresh  
Mint Watermelon and Lime

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## Plated Lunch

Ideal for a lunch meeting, our plated lunches feature Chef's Seasonal Specialties including a salad or soup, entrée, and dessert. Served with Iced Tea and bread presentation.

## STARTERS

Sweet Corn Thyme and Potato Chowder with Chives **V**

Baby Field Greens with Cherry Tomato, Cucumber, Shredded Carrot, **VGN GF**  
White Balsamic Vinaigrette

Crisp Romaine, Shaved Parmesan, Herb Crouton and Grape Tomatoes,

## ENTREE

6 oz Grilled Pork Loin, Cider and Whole Grain Mustard Glaze **GF** |  
\$54.00 Per Guest

6 oz All-Natural Seared Breaded Chicken Breast, Baby Heirloom  
Bruschetta Relish **DF GF** | \$56.00 Per Guest

6 oz Herb Marinated and Grilled Natural Chicken Breast, Thyme



Traditional Caesar Dressing

.....

Radicchio, Spinach and Romaine Salad, Blueberries, Grilled Peaches, Pecans, Feta Cheese, Dark Balsamic Vinaigrette **V GF CN**

.....

Arugula and Romaine, Grilled Asparagus Tips, Paprika Fried Chickpeas, Watermelon Radish, **V GF**

Yogurt Green Goddess Dressing

.....

Lemon Butter Cream Sauce **GF** | \$56.00 Per Guest

.....

6 oz Jumbo Citrus Shrimp, Garlic Parmesan Sauce **GF SF** | \$59.00 Per Guest

.....

6 oz Herb Seared Mahi Mahi, Pineapple & Honey Mojo **DF GF** | \$60.00 Per Guest

.....

6 oz Grilled Herb Marinated Beef Sirloin Horseradish Demi Jus **DF GF** | \$69.00 Per Guest

.....

DESSERT

Warm Peach Cobbler with Cinnamon Streusel **V**

.....

Triple Chocolate Mousse with Elderflower Macerated Strawberries **V GF**

.....

Individual Key Lime Pie with Strawberry Coulis **V**

.....

Flourless Chocolate Torte with Brule Marshmallow Fluff **V GF**

.....

Ricotta Pistachio Cake with Dried Apricot Compote **V**

.....

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Buffet Lunch of the Day

Our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Daily Menu Pricing - Additional \$4.00 per guest on all other days

MONDAY / FRIDAY - ST. AUGUSTINE SPANISH

Minorcan Clam Chowder **DF GF SF**

.....

Arugula, Mixed Olive Red Onion, Marinated Tomato, Salad, Red Wine Vinaigrette **VGN GF**

.....

Lentil Salad, Sundried Tomatoes, Scallion, Peppers, Roasted Corn with Lemon Herb Vinaigrette **DF VGN GF**

.....

Braised Boneless Chicken Thigh Chilindrón **DF GF**

.....

Mahi Mahi Potaje de Vigilia (Chickpea and Spinach Stew) **DF GF**

.....

Roasted Carnival Cauliflower and Asparagus with Lemon Oil Drizzle **VGN GF**

.....

TUESDAY / SATURDAY - NATURAL AND FRESH

Chilled Watermelon Gazpacho **VGN GF**

.....

Baby Spinach & Arugula Salad, Baby Heirloom Tomato, Red Onion, Dried Cranberries, Goat Cheese & Cucumber, Champagne Vinaigrette **V**

.....

Summer Farro Salad, Lemon Dijon Vinaigrette, Edamame, Grilled Asparagus, Zucchini **VGN**

.....

Sliced Beef Tri Tip, Braised Swiss Chard, Roasted Spiraled Stripe Beets, Cabernet Demi Jus **DF GF**

.....

Honey Chipotle Glazed Salmon with Burnt Chives **DF GF**

.....

Sliced Fingerling Potato Coins with Lemon Butter & Parsley **V GF**

.....

Baked Rice with Currants and Paprika **VGN GF**

.....

Citrus Zest Almond Cake Bites serve Dusted with Powdered Sugar and Honey Thyme Apricot Compote **V GF**

.....

Iced Tea

.....

**\$72.00** *Per Guest*

WEDNESDAY, SUNDAY - JACKSONVILLE BEACH

Creamy Florida Tomato Soup **V GF**

.....

Romaine and Baby Kale Salad, Fried Garbanzo Beans, Cucumbers, Sweetie Drop Peppers, White Balsamic Vinaigrette **VGN GF**

.....

Tri Colored Pasta Salad with Mixed Olives, Red Peppers, Broccoli and Cauliflower, Sundried Tomato and Italian Vinaigrette **VGN**

.....

Grilled Jerk Spiced Chicken Breast with Mango Salsa **DF GF**

.....

Pan Seared Swordfish with Lemon Caper, Olive and Tomato Vinaigrette **DF GF**

.....

Honey Dill Roasted Tri Color Baby Carrots **V GF**

.....

Oven Roasted Parmesan Crusted Tri-Color Marble Potatoes **V GF**

.....

Peach Cream Cheese Cupcakes **V**

.....

Iced Tea

.....

**\$72.00** *Per Guest*

Sautéed Patty Pan Squash and Broccoli **VGN GF**

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Vanilla Panna Cotta with Strawberry Rhubarb Compote **V GF**

.....

Iced Tea

.....

**\$72.00** *Per Guest*

THURSDAY - SOUTHBOUND

White Bean, Spinach and Vegetable Soup **VGN GF**

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Mixed Greens, Red Onion, Bell Peppers, Celery, Tomato, Black Eye Pea Salad, Herb Vinaigrette **VGN GF**

.....

Potato Salad with Fennel and Fresh Dill **V GF**

.....

Blackened Shrimp in Creole Sauce **DF SF**

.....

Smoked Brisket with Sweet BBQ Sauce **DF GF**

.....

Sautéed Garlic Green Beans with Mini Sweet Peppers **VGN GF**

.....

Congaree & Penn Jupiter Rice with Scallions and Black-Eyed Peas **GF**

.....

Warm Corn Bread & Whipped Honey Butter **V**

.....

Chocolate Pot De Crème Shooter with Mixed Berries **V GF**

.....

Iced Tea

.....

**\$72.00** *Per Guest*

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Bold City Tailgate

Bold City Tailgate Lunch Buffet can be selected any day of the week.

BOLD CITY TAILGATE

Vegetable Bean Chili **VGN GF**

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Creamy Macaroni Salad **V**

.....

Honey Lime Fruit Salad **V GF**

Beef Hamburgers Sliders **DF GF**

Crispy Buttermilk Fried Chicken Sliders

All Beef Hot Dogs **DF GF**

Cole Slaw

Accoutrement

Slider Bun Rolls & Hot Dog Buns Lettuce, Tomato, Red Onion, Pickles, Jalapenos, Individual Packets of Ketchup, Mustard, Mayonnaise, BBQ Sauce and Honey Mustard

Assorted Potato Chips **V**

Assorted Cookies and Brownie Squares **V**

Iced Tea

**\$70.00** *Per Guest*

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## Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. All items are served in individual portions. This Lunch option works well for attendees heading to the airport or taking lunch to their guest room. Lunch includes gourmet chips, seasonal fruit and soft drink or bottled water.

## THE MARKET

Choose up to 3 Selections of Entree Salads or Premade Sandwiches

Sandwich Selections

- Slow Roasted Beef, Swiss Cheese, Lettuce, Tomato, & Herb Spread on Marble Rye - Ham & Cheese Local Wainwright Cheese, Lettuce, Tomato, Dijonnaise, Flaky Croissant - Sliced Turkey with Artichoke Dip Spread on Focaccia Leaf Lettuce and Tomato - Italian Soppressata, Capicola, and Ham, Provolone Cheese, Pickled Peppers, Lettuce, Tomato, Italian Hoagie - Roasted Vegetables, Arugula & Sundried Tomato Hummus Wrap

Salad Selections

- Grilled Tuna Nicoise Salad with Baby Heirloom Tomatoes, Mixed olives, Soy Marinated Egg, Green Beans, Tricolored Potato, Herb Vinaigrette - Chicken Caesar Salad, Traditional Dressing, Romaine, Herb Crouton and Shaved Parmesan

Side Selections

Choose up to 2 Options: - Marinated Cous Cous Salad, Roasted red pepper, Grilled Zucchini, Feta Vinaigrette - Country Potato Salad - Pasta Salad with Grilled Vegetables and Tomato Vinaigrette - Petite Apples and Clementines

Dessert Selections

Choose 1 item - Chocolate Chip and Oatmeal Cookies - Fudge Brownies - Rice Krispy Treat - Granola Bar - Candy Bar (Milky Way, M&M's or Twix)

*\$70.00 Per Guest*

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Alternative Options

These plant forward entrees are available options for plated lunches.

PLATED PLANT FORWARD OPTIONS

Lemon Pesto Grilled Cauliflower Steak with Lentil Tomato Ragout **VGN GF**

Cheese Ravioli with Spicy Tomato Marinara, Shaved Parmesan, and Garlic Crostini **V**

Toasted Barley Risotto, Grilled Artichokes with Stems, Blistered Mini Sweet Peppers, Seasonal Squash **DF V**

Spaghetti Squash Vegetable Lasagna with Marinara and Fresh Mozzarella **V GF**

Roasted “Garden Vegan Chicken” Herb Quinoa and Piquillo Pepper Coulis **VGN GF**

Vegan Coconut Curry Vegetables, Red Peppers and Potatoes served over Jasmine Rice **VGN GF**

Vegan "Beyond Burger" Bolognese served with Chickpea Penne Pasta **VGN GF**

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per order.

COLD

Deviled Egg With Chives and Smoked Paprika **V** | \$8.00 Per Piece

Ratatouille Vegetable Tart **V** | \$8.00 Per Piece

Crostini with Fresh Tomato Bruschetta with Boursin Spread Cheese **V** | \$8.00 Per Piece

HOT

Vegetable Spring Roll served with Sweet and Sour Sauce **V** | \$8.50 Per Piece

Spinach and Phyllo Spanakopita **V** | \$8.50 Per Piece

Pimento Cheese Fritter **V** | \$8.50 Per Piece

Fig and Goat Cheese on Flatbread <b>V</b>   \$8.00 Per Piece
Antipasto Skewer <b>V GF</b>   \$8.00 Per Piece
Savory Goat Cheese Panna Cotta with Pickled Watermelon and Micro Greens <b>GF</b>   \$8.00 Per Piece
Prosciutto Wrapped Asparagus with Balsamic Reduction <b>GF</b>   \$8.50 Per Piece
Grilled Tuna Slice with Wasabi on Cucumber Rondelle <b>GF</b>   \$8.50 Per Piece
Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Crostini <b>SF</b>   \$8.50 Per Piece
Bloody Mary Blackened Shrimp Shooter <b>DF GF SF</b>   \$8.50 Per Piece
Smoked Salmon, Fresh Dill, Boursin Cheese on Crostini   \$8.50 Per Piece
Seared Ahi Tuna Chopstick with Teriyaki Glaze and Wasabi Mayo, Micro Cilantro   \$8.50 Per Piece

Fried Mac N' Cheese Lollipop <b>V</b>   \$8.50 Per Piece
Chicken Quesadilla   \$9.00 Per Piece
Chicken Wellington   \$9.00 Per Piece
Chicken Satay, Peanut Sauce <b>DF GF CN</b>   \$9.00 Per Piece
Chicken Empanada with Chipotle Dipping Sauce   \$9.00 Per Piece
Chipotle Steak Churrasco, Chimichurri <b>DF GF</b>   \$9.00 Per Piece
Beef Empanada   \$9.00 Per Piece
Beef and Mushroom Duxelle Wellington   \$9.00 Per Piece
Crab Cakes with Red Pepper Remoulade <b>SF</b>   \$9.00 Per Piece
Coconut Shrimp with Mango Sweet Chili Sauce <b>GF SF</b>   \$9.00 Per Piece
Bacon-Wrapped Scallop <b>DF GF SF</b>   \$9.00 Per Piece
Bacon Wrapped Pork Belly with Candied Apple Glaze <b>DF GF</b>   \$9.00 Per Piece

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## Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

### FLORIDA POKE BOWLS

Char Grill Marked Ahi Tuna, Sesame Seeds, Mango, Fresh Lime, Seaweed Salad, Sweet Chili Sriracha Sauce <b>DF</b>
Atlantic Salmon, Grilled Pineapple, Cucumber, Avocado Crema, Sweet Poke Sauce, Scallions, Sliced Mini Sweet Pepper <b>DF</b>

*\$18.00 Per Guest*

### DIPPING TRIO STATION

Warm Buffalo Chicken Dip, Southern Pimento Cheese Dip, Red

### FRESH GRILLED AND ROASTED CRUDITÉ

Broccoli, Celery, Baby Carrots, Roasted Mini Peppers, Grilled Squash and Grilled Asparagus, Marinated Olives <b>DF VGN GF</b>
Roasted Herb Marinated Cremini Mushrooms, Roasted Red Tomato Hummus, Green Goddess Dip <b>V</b>
Assorted Crackers and Sliced Baguettes

*\$24.00 Per Guest*

### LOCAL ARTISANAL CHEESE AND CHARCUTERIE STATION

3 Kinds Handcrafted Specialty Cheese, Mortadella and Dried

Pepper Hummus Dip **GF**

Tortilla Chips, Pita Wedges Celery and Carrot Sticks

**\$22.00** *Per Guest*

LOADED TWICE BAKED POTATO BAR STATION

Crispy Potato Skins Filled with Buttery Mashed Potato **V**

Guest to top with: Shredded Buffalo chicken, BBQ Shredded Plant Based “Pork”, Chopped Bacon Cheddar Cheese, Parmesan Cheeses, and Green Onions  
Sour Cream, Ranch Dressing, Pico de Gallo, Blanched Broccoli, Roasted Corn and Black Beans, Whipped Chive Butter

**\$29.00** *Per Guest*

BUILD YOUR OWN GOURMET BRIOCHE SLIDER STATION

Shredded Beef Ropa Vieja, Pulled Chipotle Chicken, Plant Based Sloppy Joes

Cumin Mayo, Sriracha Mayo and White Cheddar Cheese, Cotija Cheese, Pico and Southern Style Slaw, Split Soft Rolls

**\$31.00** *Per Guest*

CHICKEN AND WAFFLE STATION

Southern Fried Boneless Chicken Stacked with ”Cornbread and Cheddar Waffles”  
Rosemary Maple Syrup

Candied Cracked Black Pepper Smoked Bacon **DF GF**

Classic Cole Slaw—Thinly Shredded Savoy Cabbage, Carrots, Slaw Dressing **V**

**\$30.00** *Per Guest*

Salamis, Hot Capicola with Mustards

Fruit Chutney, Grapes and Berries, Local Honey, Toasted Nuts, Crackers and Baguettes

**\$28.00** *Per Guest*

MILK AND HONEY

Herb Whipped Goat Cheese Crostini **V**  
with Orange Blossom Honey Fig, Balsamic Reduction and Basil

Savory Blue Cheesecake with Butter Cracker Crust, Dried Apricots and Honey Glaze **V**  
Sliced Red Wine and Sage Derby Cheese Display, Sliced Prosciutto and Spanish Chorizo, Almond Salbixata, Whipped Boursin Cheese, Whole Grain Mustard, Tomato Chutney, Toasted Baguette

**\$29.00** *Per Guest*

THE SEAFOOD BAR

Chilled Shrimp, Snow Crab Claws and Chilled Intuition IPA  
Steamed Mussels **SF**

Key Lime Cocktail Sauce, Rémoulade Sauce, and Stone Ground Mustard Crème Fraîche

**\$9.00** *Per Piece*

LATIN EMPANADA STATION

Ground Beef Empanada, Grilled Chicken Empanada, Vegetable Empanada

House Made Charred Tomato Salsa, Sweet and Spicy Pineapple Chutney **V**  
Fried Sweet Plantain and Chimichurri Crema Dip

**\$30.00** *Per Guest*

"TATCHO" STATION - BUILD YOUR OWN TATER TOT BOWL (NACHO STYLE)

Crispy Tater Tots with Choice of Toppings to include:  
Grilled Chicken, Beef Carne Asada, Seasoned Beyond Meat Crumbles Cheese Sauce, Shredded Lettuce, Fresh Diced Tomatoes, Sliced Jalapenos, Diced Onions, Cumin Black Beans, Pico de Gallo, Sliced Black Olives, Green Onions, Sour Cream

.....

**\$32.00** *Per Guest*

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All stations below require a carver at \$175/each, one carver per 75 guests is recommended.

ROTISSERIE SEASONED SEMI BONELESS TURKEY  
**DF GF**  
Each Turkey serves 40-50 Guests

Sweet Potato Hash with Onions and Sweet Peppers **DF V GF**

Tradition Sage Turkey Gravy **DF GF**

Sliced Mini Brioche Rolls **V**

**\$800.00** *Each*

GARLIC AND PEPPERCORN ENCRUSTED BEEF  
STRIPLOIN **DF GF**  
Serves 35 Guests

Caramelized Mushroom and Rosemary Demi Jus **DF GF**

Butter Herb Dutch Crusted Baby Potatoes **V GF**

Sliced Rolls **V**

**\$850.00** *Each*

SMOKED PRIME TOP ROUND OF BEEF **DF GF**  
Serves 50-60 Guests

Rosemary Au Jus, Horseradish Cream Sauce, and Grain Mustard  
**GF**

Sliced Rolls

Caesar Salad, Parmesan, Key Lime Caesar Dressing, Herb Crouton

**\$900.00** *Each*

WHOLE GRAIN MUSTARD AND LEMON PLANK  
SALMON FILET **DF GF**  
Serves 20 Guests

Warm Green Bean Salad with Toasted Almonds, Red Onion,  
Parmesan and Balsamic Glaze **V GF CN**

Blueberry Compote

Cheddar Corn Bread Muffins **V**

**\$400.00** *Each*

“SOUTHERN COMFORTS”  
Serves 60-70 Guests

Sweet Tea Brined Whole Roasted Suckling Pig <b>DF GF</b>
Traditional, Carolina, and Citrus Chipotle BBQ Sauces <b>DF GF</b>
Creamy Apple Coleslaw <b>V</b>
Buttermilk Biscuits with Whipped Local Honey Butter <b>V</b>
<i>\$800.00</i> Each

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions. Minimum 25 guests for carving stations.

## Action Stations

Bring the Kitchen into your Event with the below Action Stations. All stations below require a server attendant to assemble dishes at \$175/each. One attendant per 75 guests is recommended.

### WING STATION

Crispy Wings Tossed to Order in one of our Signature Sauces
Classic Buffalo, Teriyaki, Dukes Brown Ale BBQ Sauces
Celery Sticks & Carrot Sticks Ranch and Blue Cheese
<i>\$36.00</i> Per Guest

### GOURMET GRILLED CHEESE

Prosciutto, Brie and Fig Jam on Brioche
Sliced Brisket, Caramelized Onion and Cheddar on Sour Dough
Roasted Tomato Jam, Mozzarella and Fresh Basil on Focaccia <b>V</b>
Served with Cups of Creamy Smoked Tomato Soup <b>V GF</b>
<i>\$32.00</i> Per Guest

### PASTA STATION

Cavatappi Noodles, 3 Cheese Tortellini and Zucchini Noodles
Grilled Chicken, Shrimp, Cherry Tomatoes, Diced Squash, Broccoli, Mixed Olives
Pesto, Alfredo and Marinara Sauces
Served with Garlic Bread Sticks, Parmesan, Crushed Red Pepper
<i>\$35.00</i> Per Guest

### RICE BOWL STATION

Vegetable Fried Rice with Egg, Ginger Soy Sauce, Edamame, Celery and Red Bell Pepper, Scallion
Assembled with Beef Bulgogi and Broccoli, or Orange Sesame Chicken
Spring Rolls Sweet and Sour Dipping Sauce
<i>\$35.00</i> Per Guest

### SHRIMP & GRITS

Buttery Congaree and Penn Rice Grits <b>V GF</b>
--

### STREET TACOS

Attendant Assembled Tacos Pineapple and Orange AI Pastor
--



Mayport Shrimp in Tomato and Sweet Pepper Herb Ragout  
.....  
Served with Scallions, Cheddar Cheese, Spicy Andouille  
.....  
**\$35.00** *Per Guest*

STREET VENDORS

Southern Beef Burnt Ends in a Sweet and Buttery BBQ Sauce **GF**  
.....  
Macaroni Salad, sides of Pickled Vegetables **V**  
.....  
Attendant Assembled Street Corn on the Cob dipped in Clarified Butter then topped with, Cilantro, Smoked Paprika, **V GF**  
Tajin Seasoning, Mayonnaise, Queso Fresco, Limes  
.....  
Boiled Peanuts **VGN GF**  
Cajun and Salted  
.....  
**\$36.00** *Per Guest*

FLATS & SALADS

Choose 3 Flatbreads:  
~ Mushroom & Herbed Ricotta with Caramelized Onions ~ Pepperoni & Sausage ~ Four Cheese ~ Roasted Vegetable ~ Margherita ~ Pesto Chicken Caprese  
.....  
Fresh Chopped Romaine & Radicchio Salad, Shaved Parmesan, Croutons, Baby Heirloom Tomatoes, Red Onion, Key Lime Caesar Dressing **V**  
.....  
**\$32.00** *Per Guest*

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Desserts & Late Night

Include something sweet to your Reception or add a Late Night Bite to end your event with a culinary treat! \*Chef Attendant Required at \$175.00/each

Pork, Chipolte Chicken Tinga and Shredded Beef Birria  
.....  
Warm Flour Tortilla and Hard Corn Tortilla, Shaved Lettuce, Queso Fresco, Pickled Red Onion, Fresh Limes  
Guest choice of sauces Avocado Lime Crema, Pico De Gallo, Smokey Chipotle Salsa, Chimichurri, Cholula Hot Sauce  
.....  
**\$36.00** *Per Guest*

"BUILD YOUR OWN" PROTIEN BOWL

Guest Choice of Grains to include: Saffron Rice, Quinoa and Cous Cous  
.....  
Vegetable Choices Include: Grilled Zucchini, Squash, Asparagus, Carrots and Roasted Sweet Potatoes  
.....  
Pick 3 Proteins : Beef Barbacoa, Chicken Fricassee, Blackened Mayport Shrimp, Harissa Plant Based Beyond Beef Crumbles  
.....  
Enhance your Bowl with Toppings: Arugula, Picked Red Onions, Cheddar or Feta Cheese, Salsa, Tomato Cucumber Relish, Avocado, Sweet Peppers,  
Cumin Black Beans, Chili Spiced Garbanzo Beans Sauces include Cilantro Lime Avocado Crema, Garlic Vinaigrette, Sweet & Spicy Datil Pepper Sauce  
.....  
**\$36.00** *Per Guest*

LA CREPERIE\*

Warm Crepe filled with Vanilla Bavarian Crème  
Served with Guest's Choice: Hot Cinnamon Apple Pie, Strawberry  
Topping, Grand Mariner Macerated Berries, Sliced Banana, Warm  
Nutella, Chocolate Sauce, Suzette Sauce, Whipped Cream

*\$20.00 Per Guest*

SWEET AND SAVORY SOFT SERVE\*

Chocolate Beet Ice Cream  
  
Rosemary Vanilla Ice Cream  
Toppings Include: Balsamic Reduction Macerated Strawberries,  
Crispy Prosciutto, Biscoff Cookies, Candied Pecans, Datil Pepper  
Hot Honey, Cornbread Crouton, Butternut Squash Chips dusted  
in Smoked Paprika, Pumpkin Spice

*\$20.00 Per Guest*

WILD BERRY BISCUIT STATION\*

Toasted Sweet Biscuits Filled With Elderflower Berry Compote,  
Whipped Cream and Topped with Lemon Glaze  
Assembled to Order

*\$20.00 Per Guest*

LATE NIGHT SANDWICH SHOP

Planners Choice of Two of the Following

- Mini Grilled Cheese Sandwich **V**
- Mini Cuban Sandwich
- Mini Ruben Sandwich
- BBQ Chicken Biscuit
- Cheeseburger Slider

*\$16.00 Per Guest*

SLICED FRUIT DISPLAY

Sliced Seasonal Fruit, Grapes and Berries **V**  
Served with Local Datil Pepper Honey Infused Greek Yogurt Dip,  
Caramel Sauce and Chocolate Sauce

*\$22.00 Per Guest*

GRILLED PINEAPPLES FOSTER\*

Cinnamon and Sugar Dusted Sliced Fresh Pineapple Grilled to  
Order  
Served Over Warm Pound Cake Topped with Vanilla Ice Cream,  
Dark Rum Carmel Sauce and Toasted Coconut

*\$20.00 Per Guest*

CHICKEN NUGGET PACKS

Two Chicken Tenders served with Tater Tots  
Individual Ketchup and Honey Mustard

*\$16.00 Per Guest*

SWEET STATION

- French Macaron **V GF**
- Chocolate Covered Cream filled Cream Puff **V**
- Assorted Cake Petit Four **V**
- Strawberry Pound Cake Shooter **V**
- Lemon Lavender Pound Cake Shooter **V**
- Signature Peanut Butter Ball **V GF**
- Honey Pie Tartlets **V**
- Assorted Berry Tartlets **V**

White Chocolate Raspberry Crunch Fudge **V**

Assorted Mini Cupcakes **V**

Vegan Chocolate Torte Bites **VGN GF**

**\$6.00** *Per Piece*

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options, including a vegetarian option. The planner selects the starter, salad, and dessert courses from appetizing options. This is an option designed to satisfy individual tastes and preferences. All dinners include bread service, coffee, and tea selection.

### PERSONAL PREFERENCE MENU

~ The planner chooses the appetizer, salad, and dessert in advance.

~ A custom printed menu featuring up to four entree selections is provided for your guest.

~ Specially trained servers take your guests' orders as they are seated.

### PLANNER'S CHOICE APPETIZER

Grilled Mayport Shrimp Salad Tart with Avocado Crema Lemon Wedge **SF**

Chipotle Honey Glazed Pork Belly, Over Sweet Corn Elote Salad, Micro Cilantro, Queso Fresco **GF**

Brandy and Lobster Bisque with Chive Oil and Tarragon Crema **SF**

Wild Mushroom Ravioli Tossed with Pesto Oil, Basil Tomato Bruschetta Shaved Parmesan **V**

### PLANNER'S CHOICE SALAD

Romaine and Mixed Greens, Charred Red Grapes, Candied Pecans, Chive Rolled Goat Cheese **V GF CN**  
served with Orange Blossom Honey Vinaigrette

Spinach, Arugula and Romaine, Sweet Corn Bread Croutons, Sweetie Drop Peppers, Roasted Summer Corn, Shaved Manchego, Pickled Red Onion, Basil Vinaigrette **V GF**

Grilled Romaine Heart Caesar Salad, Parmesan, Grape Tomato, Sourdough Croutons  
Traditional Caesar Dressing

Baby Kale and Romaine, Rye Bread Crouton, Grilled Peach, Feta,

### INDIVIDUAL GUESTS' CHOICE ENTREE

6 oz Herb Marinated and Grilled Beef Filet, Wild Mushroom Red Wine Demi Jus **DF GF**

Golden Seared Florida Coast Corvina, Coconut Green Curry **DF GF**

Parmesan and Herb Crusted French Chicken Breast, Whole Grain Mustard Demi Jus

Seared Sustainable Salmon, Red Beet and Honey Puree **DF GF**

Vegan Polenta Cake with Vegetables and Lentil Chili **DF VGN**

Roasted Tomatoes **V**  
Champagne Vinaigrette

Steak House Style Service Sides - Choose 1 Starch Option  
Sweet Potato Souffle Twice Fried Dutch Creamer Potato Boursin  
Cheese Mashed Yukon Potato Herb & Wild Mushroom Risotto  
Potato Au Gratin Blue Cheese and Rosemary Polenta

PLANNERS CHOICE DESSERT

Peach and Almond Frangipane Tart with Sweet Cream, Fried Basil and Raspberry Dust **V CN**

Brulé Cheesecake with Honey Whipped Coffee Candied Orange Peel and Chocolate Stick **V**

Dark Chocolate Mouse in Dark Chocolate Tart, Chambord Whipped Sweet Cream, Garnished with Blackberries, Raspberry Macaron, and Mico Mint **V**

**\$145.00** *Per Guest*

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Plated Dinner

Chef has hand selected delectable menu options for your attendees to dine on during your refined sit-down evening event. Pricing is based on three courses, planner to select one appetizer or salad, one entrée, and one dessert. If you would like to add a fourth course, \$12.00/person++ will be added to the cost of the meal. Dinner includes bread service, chef's choice vegetable accompaniment, and coffee service.

APPETIZER (OPTIONAL)

Savory Blue Cheesecake with Butter Cracker Crust, Chive Oil and Roasted Tomato **V**

Chipotle Honey Glazed Pork Belly over Sweet Corn Elote Salad, Micro Cilantro, Queso Fresco **GF**

Shrimp Salad Savory Tart with Balsamic Reduction **SF**

Classic French Onion Soup with Gruyere Crostini

Wild Mushroom Ravioli Tossed with Pesto Oil, Basil Tomato Bruschetta Shaved Parmesan **V**

SALADS

Romaine and Mixed Greens, Charred Red Grapes, Candied Pecans, Goat Cheese, **V GF**  
Orange Blossom Honey Citrus Vinaigrette

Spinach, Arugula, and Romaine, Sweetie Drop Peppers, Roasted Summer Corn, Shaved Manchego, Pickled Red Onion **V GF**  
Basil Vinaigrette

Romaine Caesar Salad, Parmesan, Grape Tomato, Sourdough Croutons, Traditional Caesar Dressing

Bib Lettuce and Red Oak Caprese Salad, Sliced Red and Yellow Tomato, Fresh Mozzarella, **V GF**  
Basil Pesto Drizzle, Balsamic Dressing

Baby Kale and Romaine, Rye Bread Crouton, Grilled Peach, Feta, Blistered Grape Tomatoes **V**  
Champagne Vinaigrette

ENTREES

Herb Seared All Natural 8 oz French Chicken Breast, Roasted  
Tomato and Tarragon Demi Jus, Potato Au Gratin **GF** | \$79.00 Per Guest  
Herb Crusted Baby Yukon Gold Potatoes

Seared Sustainable 8oz Atlantic Salmon, Vera Cruz and Saffron  
Risotto **GF** | \$81.00 Per Guest

Grilled Florida Swordfish, Pineapple and Mango Chutney,  
Coconut Congree and Penn Purple Rice Grits **DF GF** | \$83.00 Per Guest

Red Wine Demi Braised 8oz Short Rib, Blue Cheese Mashed  
Potato **GF** | \$88.00 Per Guest

Grilled 6 oz Beef Filet, Wild Mushroom Demi Jus, White Cheddar  
Potato Rosti **GF** | \$120.00 Per Guest

DESSERTS

Apple Galette with Caramel Whipped Cream **V**

Brule Cheesecake with Grand Marnier Berries **V**

French Coffee Strip Cake with Chocolate Covered Coffee Beans  
and Crème Anglaise **V**

Ultimate Chocolate and Caramel Cake **V**

Vegan Chocolate Torte with Vanilla Whip and Biscoff Cookie **VGN**

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

LOW COUNTRY\*

Vegan Brunswick Stew **VGN GF**

Mixed Baby Greens with Carrots, Cucumber, Sunflower Seeds,  
and Grape Tomatoes, served with Ranch or Italian Dressing **V GF**

Fingerling Potato Salad with Whole Grain Mustard Vinaigrette,  
Caramelized Fennel, Onions, Sweet Mini Peppers **VGN GF**

Herb Grilled All Natural Chicken Breast in Natural Jus, Served with  
Savory Creole Tomato Jam on Side **GF**

Southern Red Beans and Rice **VGN GF**

Southern Green Bean Casserole with Onions, Sour Cream,  
Cheddar Cheese and Breadcrumbs **V**

Chocolate Pecan Pralines **V CN**

Banana Cream Pie Tartlets with Dark Rum Caramel **V**

FLORIDA TOUR\*

Hot Service Attended Station\*  
Carved Beef Prime Rib Roast with Whiskey Demi Jus Creamy  
Horseradish Sauce

Florida Jerk Shrimp and Corn Chowder **GF SF**

Spinach & Baby Kale, Citrus Segments, Smoked Paprika Toasted  
Almonds, Hearts of Palm, Shaved Manchego, Champagne  
Vinaigrette **V CN**

Cous Cous Salad with Arugula, Grilled Summer Squash Blistered  
Grape Tomato, Chives, Herb Vinaigrette **VGN**

Seared Chicken Breast Braised in Sauce Bravas Topped with  
Spanish Green Olives **DF**

Hot Service Attended Station \* **DF GF**  
Carved Thick Cut Chargrilled Flank Steak, Orange Zest Infused  
Chimichurri Attendant Fee Required

Coffee. Decaffeinated Coffee and Hot Tea Selection

Low Country Boil with Dukes Ale, Mayport Shrimp, Red Skin Potatoes, & Corn on the Cob **DF SF**

*\$105.00* Per Guest

JAX BBQ\*

Grilled Peach and Greens Salad with Candied Pecans Goat Cheese, Blistered Tomato, Citrus Vinaigrette **GF CN**

Hoppin Johns Salad with Rice, Black Eyed Peas, Green Peppers, Scallions, Apple Cider Vinaigrette **VGN GF**

Pork Belly Burnt Ends, Bourbon BBQ Sauce **DF GF**

Hot Service Attended Station\* **DF GF**

Carved All-Natural Tri-Tip with Warm Cheerwine Bacon Jam

Fried Catfish with Cajun Remoulade

Hushpuppies **V**

Blackened Garlic Green Beans and Roasted Trio Colored Cauliflower **VGN GF**

Peach Bourbon Cobbler Served with Vanilla Ice Cream **V**

Red Velvet Mini Cup Cake with Cream Cheese Frosting **V**

Coffee. Decaffeinated Coffee and Hot Tea Selection

*\$105.00* Per Guest

Herb Seared Sustainable Atlantic Sea Bass with Citrus Mango Salsa **DF GF**

Florida Summer Corn Spoon Bread **V GF**

Baby Zucchini & Honey Dill Baby Carrots **DF VGN GF**

Chocolate Pot de Creme Tartlets **V V**

Guava Cream Pudding Shooter with Vanilla Crumble **V**

Coffee. Decaffeinated Coffee and Hot Tea Selection

*\$105.00* Per Guest

BOLD CITY TAILGATE

Vegetable Bean Chili **V GF**

Served with Shredded Cheddar, Scallions, and Sour Cream

Creamy Macaroni Salad **V**

Honey Lime Fruit Salad **V GF**

Beef Hamburger Sliders **DF GF**

Crispy Buttermilk Fried Chicken Sliders

All Beef Hot Dogs **DF GF**

Accompaniments

Slider Bun Rolls and Hot Dog Buns Lettuce, Tomato, Red Onion, Pickles, Jalapenos Ketchup, Mustard, Mayonnaise, BBQ Sauce, Honey Mustard

Cole Slaw **V**

Assorted Potato Chips

Assorted Cookies and Brownie Squares **V**

Coffee. Decaffeinated Coffee and Hot Tea Selection

*\$86.00* Per Guest

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions. Buffets can be displayed a maximum of 90 minutes. A Buffet Fee of \$100.00 will be applied for guarantees on buffets of less than (30) guests. \*Indicates attendant required at \$175/each, one attendant recommended per every 75 guests.

# Alternative Options

These plant forward entrees are available options for plated dinners.

## ALTERNATIVE OPTIONS

Lemon Pesto Grilled Cauliflower Steak with Lentil Tomato Ragout **VGN GF**

Cheese Ravioli with Spicy Tomato Marinara, Shaved Parmesan and Crostini **V**

Toasted Barley Risotto, Grilled Artichokes with Stems, Blistered Mini Sweet Peppers, Seasonal Squash **DF**

Spaghetti Squash Vegetable Lasagna with Marinara and Fresh Mozzarella **V GF**

Roasted "Garden Vegan Chicken" Herb Quino and Piquillo Pepper Coulis **VGN GF**

Vegan Coconut Curry Vegetables, Red Peppers and Potatoes, served over Jasmine Rice **VGN GF**

Vegan "Beyond Beef" Bolognese served with Chickpea Penne Pasta **VGN GF**

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# Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

## SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Inspired by a love of fine art, Canvas wines are made using a handcrafted, artisan approach resulting in wines with a depth and richness of character that only grows with age. Developed exclusively for Hyatt by Michael Mondavi and his son Rob, Canvas wines set a new standard of excellence in dining.

Canvas Pinot Grigio, Veneto, Italy | \$50.00 Bottle

*Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream*

Canvas Chardonnay, California | \$50.00 Bottle

*Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.*

Canvas Pinot Noir, California | \$50.00 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$50.00 Bottle

*Subtle hints of oak and spice married with lively tannins.*

Canvas Brut, Blanc Da Blancs, Italy | \$50.00 Bottle

*Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.*

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# Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

## SPARKLING

Mionetto Prosecco DOC Treviso Brut | \$52.00 Bottle  
*This dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.*

## WHITES

Chateau Ste. Michelle Riesling, Columbia Valley | \$51.00 Bottle  
The wine offers crisp apple aromas and flavors with subtle mineral notes.  
.....  
Kendall-Jackson California Vintner's Reserve Chardonnay, California | \$53.00 Bottle  
*Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth.*  
.....  
Mer Soleil 'Reserve', Chardonnay, Napa Valley | \$60.00 Bottle  
*Layered aromas and flavors. Hints of citrus on the nose, with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.*  
.....

WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND

*A classic Sauvignon Blanc that captures the essence of New Zealand's most iconic wine region.*

**\$62.00***Bottle*

## REDS

Rodney Strong, Cabernet Sauvignon, Alexander Valley | \$67.00 Bottle  
*This powerful Cabernet Sauvignon from the hillsides of Alexander Valley has aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background.*  
.....  
Daou Cabernet Sauvignon, Paso Robles | \$69.00 Bottle  
*A wine of complexity and depth with a purity of fruit and subtle layers of flavors and texture that harmonize and enhance.*  
.....  
Elouan, Pinot Noir, Oregon | \$67.00 Bottle  
*Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs and hints of baking spice.*  
.....  
Cantena Vista Flores Malbec, Argentina | \$52.00 Bottle



*The Catena Malbec Appellation Vista Flores shows a dark violet color with black reflections. The nose offers ripe, concentrated dark and red fruit aromas with delicate floral notes of lavender and violet, and mocha.*

.....

Joel Gott Palisades, Red Blend | \$52.00 Bottle  
*Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise.*

.....

McBride Sisters Black Girl Magic Red Blend, California | \$66.00 Bottle  
*A complex, well-crafted and inviting wine that shows tobacco and vanilla bean notes alongside generous plum, raspberry, and blackberry.*

.....

ROSE

La Vielle Ferme Rose | \$51.00 Per Bottle  
*Fresh, fruity and colored ~ the La Vielle Ferme Rose presents all of the elements of an attractive Rose.*

.....

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Hand Crafted Cocktails

Transform an ordinary bar experience with Patrón Tequila! Patrón Tequila is a premium brand founded in 1989 by John Paul DeJoria and Martin Crowley, who revolutionized the tequila industry by introducing high-quality tequila, made by hand and crafted by passion. The company uses only the finest blue agave from Jalisco, Mexico, and employs traditional methods like roasting agave in brick ovens and crushing it with a tahona. Patrón’s dedication to quality is reflected in its smooth, complex flavors, achieved through careful distillation and aging processes.

PATRÓN COCKTAILS

Butterfly Paloma | \$16.00 Per Drink  
Patrón Silver Tequila with Lime Juice, topped with Fever-Tree Sparkling Pink Grapefruit, Garnished with Butterfly Pea Flower Syrup, Dehydrated Grapefruit, and Fresh Mint. Glass Rimmed with Black Lava Sea Salt.

.....

Hyatt Espresso Martini | \$16.00 Per Drink  
Patrón Reposado Tequila, Dress The Drink Espresso Cinnamon Syrup, Fever-Tree Espresso Martini Mix, Cold Brew Coffee. Glass Rimmed with Coconut Espresso Sugar and Garnished with Coffee Beans.

.....

Smoked Old Fashioned | \$16.00 Per Drink  
Patrón Anejo Tequila, Filthy Black Cherry Syrup, Bittercube Cherry Bark Vanilla Bitters, garnished with Filthy Black Cherries.

.....

ALCOHOL FREE COCKTAILS

Alcohol Free Butterfly Paloma | \$15.00 Per Drink  
Filthy Paloma Mix, Lime Juice, topped with Fever-Tree Sparkling Pink Grapefruit, Garnished with Butterfly Pea Flower Syrup, Dehydrated Grapefruit, and Fresh Mint. Glass Rimmed with Black Lava Sea Salt.

.....

Alcohol Free Floral Margarita | \$15.00 Per Drink  
Dress The Drink Hibiscus Passionfruit Yuzu Syrup, Fever-Tree Classic Margarita Mix, Topped with Fever-Tree Sparkling Lime & Yuzu. Glass Rimmed with Hibiscus Lime Sugar Salt, Garnished with Fresh Lime Wheel

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Alcohol Free Smoked Old Fashioned | \$15.00 Per Drink  
Cranberry Juice, Unsweet Black Tea, Dress The Drink Hickory Smoke Vanilla Syrup, Bittercube Cherry Bark Vanilla Bitters.

Garnished with Filthy Black Cherries.

## CREATIVE SERVE MARGARITAS EXPERIENCE

Add a Patrón Margarita Experience to your Event. Guest will have the opportunity to select their own unique Margarita variation. \$4.00 per guest per hour, in addition to Per Person Bar Package price or \$16.00 per cocktail, charged on consumption. Additional Bartender required at \$175/each.

Classic Margarita - Patron Silver Tequila, Fever-Tree Margarita Mix, Glass Rimmed with Black Lava Sea Salt, Garnished with Dehydrated Lime

Floral Margarita - Patrón Silver Tequila, Dress the Drink Hibiscus Passionfruit Yuzu Syrup, Fever-Tree Margarita Mix, Glass Rimmed with Hibiscus Lime Sugar Salt

Vegetal Recipe Margarita - Patrón Silver Tequila, Dress The Drink Thai Basil Syrup, Fever-Tree Margarita Mix, Glass rimmed with Basil Sugar Salt

Spicy Margarita - Patrón Silver Tequila, Dress The Drink Thai Chili Syrup, Fever-Tree Classic Margarita Mix, Scrappy's Fire Water Bitters, Glass Rimmed with Pink Watermelon Chili Salt

## BLOODY MARIA EXPERIENCE

A Fun and Welcome Addition to Brunches, Hospitality Lounges, Morning Breaks, or Anytime! Charged at \$16.00 per drink. Additional Bartender Required at \$175/each. Bloody Mary options also available.

Patrón Reposado Tequila, Lime Juice, Dress The Drink Thai Chili Syrup, Fever-Tree Bloody Mary Mix, Topped with Fever-Tree Sparkling Cucumber

Guests Choice of Garnish Accompaniments  
Olives (Green, Pimento, Blue Cheese, Pepper, Pickle), Lemon, Celery, Cheeses (Pepper Jack, Cheddar, Swiss), Bacon, Carrots, Cayenne and Black Pepper, Old Bay Seasonings

Prices are subject to 26% taxable service charge and current Florida sales tax of 7.5%. Menu pricing may change based on availability and market conditions.

## Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

### HOST SPONSORED BAR PER PERSON

These packages are priced per guest and are designed to assist your budget guidelines. They are charged based on the guarantee or actual attendance, if higher.

### SIGNATURE BAR

Features Private Label Conciere Spirits

First Hour | \$26.00 Per person

Second Hour | \$21.00 Per person

Each Additional Hour | \$17.00 Per person

### PREMIUM BAR

Vodka - Tito's Handmade Vodka Gin - Beefeater Rum - Bacardi

### SUPER-PREMIUM BAR

Vodka - Ketel One      Gin - Hendrick's Rum - Diplomatico

Superior Tequila - Patron Silver Bourbon - Jim Bean White Label  
Irish – Teeling Small Batch Scotch - Chival Regal

First Hour | \$30.00 Per person

Second Hour | \$24.00 Per person

Additional Hour | \$20.00 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.  
Prices shown are Per Drink.

Signature Cocktails | \$13.00

Premium Cocktails | \$15.00

Super-Premium Cocktails | \$18.00

Domestic Beer | \$11.00

Local Craft and Imported Beer | \$12.00

Select and Sparkling Wines | \$12.00

Premium Wine and Sparkling Wines | \$13.00

Mineral Water, Juices, Soft Drinks | \$7.50

Cordials | \$13.00

LABOR CHARGES

Bartender | \$175.00

Up to three hours One Bartender Required per every 75 guests.

Cocktail Servers /Tray Passers, each | \$175.00

Up to three hours

Reserva Tequila - Don Julio Silver Bourbon - Maker's Mark Irish -  
Jameson Scotch - Johnnie Walker Black Whiskey - Jack Daniel's  
Canadian - Crown Royal Mezcal - Del Maguey Vida

First Hour | \$34.00 Per person

Second Hour | \$27.00 Per person

Additional Hour | \$23.00 Per person

CASH BAR

Signature Cocktails | \$14.00

Domestic Beer | \$12.00

Local Craft and Imported Beers | \$13.00

Mineral Water, Juices, Soft Drinks | \$8.00

Select Wines and Sparkling Wines | \$13.00

Premium Wine | \$14.00

Cordials | \$14.00

Hosted, Cash and Consumption bars have a beverage minimum of \$500 per bar spend. All prices subject to 26% service charge and 7.5% Sales Tax.





**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian