

breakfast

THE KYNGS BREAKFAST BUFFET \$29

Freshly squeezed Florida orange juice and choice of grapefruit or cranberry

Variety of freshly prepared pastries to include:
fruit and streusel muffins, croissants, danish pastries, brioche, and bagels served with sweet cream butter and fruit preserves

Scrambled eggs with fresh chives

Breakfast burritos served with sour cream and salsa

Roasted Lyonnaise potatoes

Breakfast sausage and Applewood smoked bacon

Seasonal fruits and berries

THE TRADITIONAL BREAKFAST BUFFET \$26

Freshly squeezed Florida orange juice and choice of grapefruit or cranberry juice

Variety of freshly prepared pastries to include:
fruit and streusel muffins, croissants, danish pastries, brioche, and bagels served with sweet cream butter and fruit preserves

Scrambled eggs with fresh chives

Breakfast potatoes

Pancakes or french toast with syrup

Breakfast sausage and Applewood smoked bacon

Seasonal fruits and berries

OMELET STATION \$5

Made-to-order with cheddar cheese, ham, bacon, onions, mushrooms, bell peppers, tomatoes and salsa

CONTINENTAL MORNING GLORY \$24

Freshly squeezed Florida orange juice and choice of grapefruit, cranberry, apple or tomato juice

Variety of freshly prepared pastries to include:
Fruit and streusel muffins, croissants, danish pastries, and brioche
Sweet cream butter and fruit preserves

Seasonal fruits and berries

Croissant sandwiches with bacon, egg, and cheese

Sausage biscuits

Freshly brewed coffee, decaffeinated coffee, and gourmet herbal teas

SIMPLY CONTINENTAL \$19

Freshly squeezed Florida orange juice

Variety of freshly prepared pastries to include:
Fruit and streusel muffins, croissants, danish pastries, and brioche
Sweet cream butter and fruit preserves

Freshly brewed coffee, decaffeinated coffee, and gourmet herbal teas

break

RISE AND SHINE

\$31

Morning

— 1-hour service —
Fresh Florida orange juice
and cranberry juice

Assorted muffins, danish and croissants
Sweet cream butter and fruit preserves

Freshly brewed coffee, decaffeinated
coffee, and gourmet herbal teas

Mid-morning

— 30 minutes service —
A full refresh of hot morning beverages

Fresh whole fruit

Mid-afternoon

— 30 minutes service —
An assortment of freshly baked cookies
and brownies

Freshly brewed coffee, decaffeinated
coffee, and gourmet herbal teas

Assorted soft drinks and bottled waters

SNACK ATTACK

\$18

Display of individually
wrapped candy bars

An assortment of freshly baked cookies
and brownies

Whole, skim and 2% milk

Assorted soft drinks and bottled waters

Freshly brewed coffee, decaffeinated
coffee, and gourmet herbal teas

BUILD YOUR OWN GRANOLA STATION

\$12

Granola

Strawberry and vanilla yogurts

Strawberries, blueberries, raspberries

Golden raisins, walnuts, almonds

Raspberry sauce, brown sugar

Whole, Skim, and 2% Milk

Orange and cranberry juice

A' LA CARTE

Freshly brewed coffee, decaffeinated coffee,
and gourmet herbal teas
\$69 per gallon

Freshly brewed iced tea
included with coffee
\$69 per gallon

Assorted freshly baked cookies
\$50 per dozen

Assorted large muffins
\$50 per dozen

Bottled water
\$4 each

Assorted soft drinks
\$4 each

Variety of high-protein
and energy bars
\$6 each

Assorted ice cream bars
\$6 each

Fresh seasonal fruit kabobs served with two
yogurt dipping sauces
\$6 each

Assorted whole fruit
\$3 each

Assorted individual snacks to include: chips,
pretzels, popcorn,
peanuts and trail mix
\$4 each

All prices are subject to a 24% service charge and 7.5% sales tax.

plated hot lunches

Selection of one salad and one dessert:

SALADS

Spring lettuce, tomatoes, cucumber
And garlic croutons with a roasted shallot and
cilantro vinaigrette

Caesar Salad
Focaccia croutons, shaved parmigiano-reggiano
Cheese served with a traditional caesar dressing

DESSERTS

Chocolate cake with raspberry coulis &
Seasonal berries

New York style cheesecake garnished with
Strawberries

All prices are subject to a 24% service charge and 7.5% sales tax.

lunch

CHILLED LUNCHEON ENTRÉE SALADS

**Jamaican spice chicken
and crisp hearts of romaine**
\$27

Mango, avocado, oranges, tomatoes, served
with a passion fruit vinaigrette

Southern French niçoise
\$25

Served over mixed greens, fingerling
potatoes, haricot verts, plum tomato and
olives with a tomato saffron vinaigrette

HOT LUNCHEON ENTRÉE

Oven roasted breast of chicken
\$38

With roasted potato, rosemary, garlic,
shiitake mushrooms, leeks and a
Merlot reduction

Grilled breast of chicken
\$38

With honey chipotle glaze, mango
papaya salsa, and island rice

Grilled Mahi
\$38

Served over cilantro rice with
Caribbean style vegetables
and roasted tomato salsa

Based on 1 hour of service. Minimum of 25 attendees required. \$75 labor fee for groups less than 25 attendees.
Chilled entrée selections include: rolls and butter, coffee, decaffeinated coffee, gourmet teas, iced tea and your choice
of one dessert. All prices are subject to a 24% service charge and 7.5% sales tax.

lunch buffet

DELI BOARD

\$36

Chef's choice of soup

Choice of two salads:

Mixed green salad, sliced cucumbers, plum tomatoes, shredded carrots and choice of two dressings

Traditional coleslaw

Deli-style potato salad

Roasted red bliss potato salad

Choice of three sandwiches:

Roast beef and cheddar on a kaiser

Turkey breast and provolone on ciabatta

Deli ham and swiss on a kaiser

Chicken salad on kaiser

Tuna salad on kaiser

Veggie wrap (grilled julienned summer squash, zucchini, portobello, and carrots)

Accompaniments include:

lettuce, tomato, onions,

mustard, and mayonnaise

Saratoga style potato chips

An assortment of cookies and brownies

SANTA FE

\$40

Soup du Jour

Roasted corn and black bean salad with tri-colored tortilla chips

Mixed Greens, sliced cucumbers, oven dried croutons, tomatoes, feta cheese, and roasted red onions with creamy ranch dressing and herb vinaigrette

Make your own fajitas

Flour tortilla or corn tortilla with sliced grilled chicken breast fajitas

Roast sirloin of beef fajitas

Grilled onions and roasted bell peppers

Southwestern style rice pilaf

Shredded cheddar cheese, lettuce, tomato, fresh salsa, and sour cream

Fresh berry flan

Chef's choice of additional dessert

Based on one and one half hour of service. Minimum 35 attendees required.

All lunch buffets include: Freshly brewed coffee, decaffeinated coffee, gourmet herbal teas, and iced tea. All prices are subject to a 24% service charge and 7.5% sales tax.

lunch buffet

CUSTOMIZE YOUR OWN LUNCH BUFFET

Choice of two entrées
\$42

Choice of three entrées
\$47

SALAD Choose two

Baby spinach salad with shredded carrots,
bacon, heirloom baby tomatoes and sautéed
Cremini mushrooms

Italian garden salad with romaine lettuce,
plum tomatoes black olives, cherry peppers,
julienned salami, shaved parmesan cheese
and Italian vinaigrette

Summer Fusili pasta salad with sautéed
zucchini, red onions, sugar peas, celery, green
onions tossed in a basil
and roasted garlic vinaigrette

ENTRÉE

Baked Grana Padano crusted chicken
served on a bed of tomato basil coulis

Oriental ginger glazed pork shoulder, basted
with soy, honey, garlic and served on a bed
of celery, scallions and julienned carrots

Baked Canadian salmon filet served with a
chipotle beurre blanc

VEGETABLES Choose one

Sautéed Normandy-style vegetables

Zucchini, summer squash
and red peppers

STARCHES Choose one

Traditional Rice Pilaf

Garlic mashed potatoes

DESSERTS Choose two

Tiramisu drizzled with cappuccino
crème anglaise

Chocolate cake with raspberry sauce &
strawberry segments

Based on one and one half hour of service. Minimum 35 attendees required.
All lunch buffets include: Freshly brewed coffee, decaffeinated coffee, gourmet herbal teas, and
iced tea. All prices are subject to a 24% service charge and 7.5% sales tax.

reception displays

SELECTION OF IMPORTED AND DOMESTIC CHEESES

\$375 serves 50 people

\$550 serves 100 people

Served with double cream brie en croûte, cracked sesame lavosh, assorted crackers and toasted ciabatta points

ANTIPASTO

\$16 per person

Grilled zucchini and roasted eggplant, marinated plum tomatoes, prosciutto, capicola, salami, mortadella, red passe, fresh mozzarella, aged asiago, marinated olives, artichokes, extra virgin olive oil, aged balsamic vinegar pesto olive ciabatta, bread sticks and focaccia

MEDITERRANEAN DIPS

\$12 per person

Traditional hummus flavored with lemon juice, olive oil and garlic

Traditional Italian arancini

Moroccan style zaalouk, eggplant and tomato spread

Served with toasted pita points

SUSHI DISPLAY

\$325 per 50 pieces

A selection of sushi rolls and sashimi
Served with pickled ginger, wasabi and soy dipping sauce

SEAFOOD ON ICE

Minimum order of 50 pieces per item

Florida stone crab
market price

Snow crab
\$7

Steamed jumbo shrimp
\$6

Displays are served with freshly grated horseradish tomato sauce, shallot vinaigrette and dijon lime sauce

reception

COLD HORS D'OEUVRES

\$6

Seared tuna tartar on
red pepper scallion lavosh

Gorgonzola, prosciutto, and fig jam on
focaccia crouton

Tomato and fresh mozzarella bruschetta
with basil coulis

Seared beef, boursin cheese,
and portobello mushroom crostini

\$5

Turkey and boursin pinwheel
with sun dried tomato

Salmon mousse on crisp baguette point

Artisan cranberry nut toast point with
avocado, arugula and bleu cheese

HOT HORS D'OEUVRES

\$5

Beef cilantro empanada with herb pesto

Spicy chicken wings
with smoky bbq dipping sauce

Honey grilled chicken satay
with peanut sauce

Vegetable spring rolls
with chili dipping sauce

\$6

Miniature beef Wellington
with shiitake mushrooms and madeira sauce

Conch fritters
with cilantro, mango and lime

Coconut sesame shrimp
with mango salsa

Baked brie and raspberry en croûte

PREMIUM SELECTION

\$12

Maine lobster steamed on
tarragon crouton

Maryland jumbo lump crab cakes
with chive aioli

Minimum order of 50 pieces per item

All prices are subject to a 24% service charge and 7.5% sales tax.

reception stations

CEVICHE

\$18/person

Select two options:

Cancun shrimp ceviche

Tossed with diced plum tomatoes, cilantro, red onions, habanero peppers, and lime sauce

Tropical mahi ceviche

Diced red onions, grapefruit segments, hot chili sauce, and pickled julienned carrot

Veracruz seafood ceviche

Lobster, shrimp, and scallops in a tomato based sauce with julienned onions, green olives, capers and green peppers served with tri-color tortilla chips, and guacamole

RISOTTO

\$17 per person

Select two options:

Key west shrimp with tomato, leeks and saffron

Roasted chicken infused with roasted red peppers, smoked paprika, cream and parmesan cheese

Garden vegetables with baby spinach, porcini mushrooms, garlic, plum tomatoes, and herbs

PASTA

\$16 per person

A selection of assorted pastas

Pasta di mare

Gulf shrimp, manila clams, Orzo, plum tomatoes, fresh basil, and olive oil

Fusilli jardinière

with roasted tomatoes a peppers, wild mushrooms, asparagus, and caramelized onions

Penne Alfredo

with Parmigiano Reggiano, cream, and a touch of black pepper, and garlic

Served with garlic bread sticks and ciabatta toast points

STEAMSHIP ROUND OF BEEF

\$550 each

serves 100 people

Slow roasted with herbs served with fresh horseradish, natural jus, whole grain mustard, and assorted artisan rolls

PEPPERCORN CRUSTED

TENDERLOIN OF BEEF

\$425 each

Serves 25 people

Fresh horseradish, Merlot reduction sauce, and mini French rolls

ROASTED BONELESS

LEG OF LAMB

\$355 each

Serves 25-30 people

Artichokes, papaya and mint relish with rosemary ciabatta rolls

All carving stations require a chef attendant at an additional fee of \$75

All prices are subject to a 24% service charge and 7.5% sales tax.

dinner

SALAD

Boston bibb lettuce with vine ripened tomato, marinated olives, basil and balsamic vinaigrette

Spring mix with tomatoes, cucumbers, and garlic croutons served with roasted shallot cilantro vinaigrette

Caesar Salad

tossed romaine lettuce, focaccia croutons, and shaved parmigiano-reggiano cheese with traditional caesar dressing

ENTRÉE

Breast of chicken baked with puff pastry

\$47

Served with wild mushrooms and potatoes roasted with white wine truffle oil and madeira sauce

Filet of beef tenderloin and shrimp

\$48

Whipped potatoes with roasted garlic, peppercorn sauce and tomato basil relish

Seared Pacific Salmon

\$49

With tomato fennel salsa, red wine reduction, and caramelized cipolini onions

Filet mignon on herb crusted focaccia crouton

\$50

Shiitake mushroom Cabernet sauce and red onion confit

Roasted rack of lamb

\$55

With a cannellini bean ratatouille, asparagus and Banyuls rosemary jus

DESSERT

Individual fruit tart with apricot and raspberry sauce

Mango candied macadamia nuts and shaved chocolate

Chocolate cake with raspberry coulis & seasonal berries

Based on one hour of service. Minimum of 25 attendees required.
\$75 labor fee for less than 25 attendees

All prices are subject to a 23% service charge and 7.5% sales tax.

dinner buffet

FLORIDIAN

\$68

Mixed baby greens with cucumbers,
vine-ripened tomatoes and marinated beans with
toasted cheese croutons and assorted dressings

Baby spinach salad, mango segments,
sliced avocado, plum tomato, crisp bacon
and julienned red onions

Calamari and shrimp salad
with basmati rice, lime and mango

Assorted fresh baked rolls, breads and crisp
flatbreads served with sweet cream butter

Assorted chutneys

Roasted orange glazed pork tenderloin
on sweet potato hash with charred corn
and mango salsa

Seared Florida Mahi with gazpacho broth, fennel,
swamp cabbage and caramelized onions

Shrimp and scallops with capers, tomatoes, potatoes,
white wine and crostini garnish

Chef's selection of seasonal fresh vegetables

Yukon potato casserole with smoked Gouda, cream
reduction and roasted shallots

Assorted key lime pie, mango cheesecake,
lemon curd torte and
toasted coconut cream pie

All prices are subject to a 24% service charge and 7.5% sales tax.

bar

house premium beer+wine

FIRST HOUR	\$16	\$18	\$14
+ HOURS	\$9	\$10	\$8

All open bars are stocked with:

scotch, bourbon, gin, vodka, whiskey, rum, beer, wine, soft drinks and bottled water

Beer+Wine bars are stocked with:

house cabernet sauvignon, chardonnay and white zinfandel, imported and domestic beer, soft drinks and bottled water

LABOR CHARGES

\$150 per bar, per bartender