



## 2022 BANQUET MENUS

*Menus & pricing are subject to change/availability. Sandestin reserves the right to make good faith substitutions to menu items due to, but not limited to, lack of product availability and logistical challenges.*

*Menus should be selected and provided to Sandestin Conference Services a minimum of 30 days in advanced of first scheduled event. Final meal guarantees are due 5 business days in advanced of first scheduled event. If final guarantees are not provided, Sandestin will assume the last counts to be the confirmed guarantee.*

## **BREAKFAST | Continental Breakfast**

*For food safety, menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **MARINA MORNING**

Berries | Strawberries + Maple Cream  
Melons | Cantaloupe + Honeydew + Watermelon  
Yogurt | Assorted Fruit Yogurts  
Dry Cereal | Raisin Bran + Cheerios + Honey-Nut  
Pastry Basket | Croissants + Assorted Danishes  
Toppers | Assorted Preserves & Jams + Soft Butter  
Juices | Orange + Cranberry + Apple  
Hot | Regular + Decaf Coffee + Hot Tea Assortment  
Chilled | Whole Milk + 2% Milk + Iced Water  
27 Per Person

### **BEACH FRONT BREAKFAST**

Berries | Blueberries + Maple + Mint  
Melons & More | Pineapple + Watermelon + Honeydew + Cantaloupe  
Yogurt | Assorted Fruit Yogurts  
Dry Cereal | Raisin Bran + Cheerios + Honey-Nut  
Pastry Basket | Croissants + Assorted Danishes  
Pastry Tins | Scratch Muffin + Breakfast Breads  
Toppers | Assorted Preserves & Jams + Soft Butter  
Juices | Orange + Cranberry + Apple  
Hot | Regular + Decaf Coffee + Hot Tea Assortment  
Chilled | Whole Milk + 2% Milk + Iced Water  
28 Per Person

### **Dairy Substitutes | Soy Milk + Almond Milk**

Dairy substitutes are available with advanced notice.



## **BREAKFAST | Breakfast Buffets**

*Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, breakfast menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **BACKWATER BREAKFAST**

Berries | Strawberries + Maple Cream  
Melons | Cantaloupe + Honeydew + Watermelon  
Yogurt | Assorted Fruit Yogurts  
Dry Cereal | Raisin Bran + Cheerios + Honey-Nut  
Pastry Basket | Croissants + Assorted Danishes  
Toppers | Assorted Preserves & Jams + Soft Butter  
Farm Fresh Eggs | Scrambled + Cheddar  
Morning Meats | Applewood Smoked Bacon + Country  
Breakfast Sausage  
Skillet Potatoes | Scallions + Peppers + Onions + Blackened  
Spice  
Grits | Cheddar + Scallions  
Juices | Orange + Cranberry + Apple  
Hot | Regular + Decaf Coffee + Hot Tea Assortment  
Chilled | Whole Milk + 2% Milk + Iced Water  
34.50 Per Person

### **EMERALD COAST SUNRISE**

Berries | Blueberries + Maple + Mint  
Melons & More | Pineapple + Watermelon + Honeydew +  
Cantaloupe  
Yogurt | Assorted Fruit Yogurts  
Dry Cereal | Raisin Bran + Cheerios + Honey-Nut  
Pastry Basket | Croissants + Assorted Danishes  
Pastry Tins | Scratch Muffin + Breakfast Breads  
Toppers | Assorted Preserves & Jams + Soft Butter  
Buttermilk Pancakes | Maple Syrup + Butter + Bananas Foster  
Sauce  
Fixin's | Vanilla Whipped Cream + Walnut Pieces + Sliced  
Almonds + Candied Pecans  
Farm Fresh Eggs | Scrambled + Herbs  
Morning Meats | Applewood Smoked Bacon  
Oatmeal | Honey + Golden Raisins + Pecans + Brown Sugar  
Juices | Orange + Cranberry + Apple  
Hot | Regular + Decaf Coffee + Hot Tea Assortment  
Chilled | Whole Milk + 2% Milk + Iced Water  
36.50 Per Person

### **Dairy Substitutes | Soy Milk + Almond Milk**

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## **BREAKFAST | Breakfast Buffets**

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### **BISCUITS, BUTTERMILK AND BUTTER**

Berries | Strawberries + Maple Cream

Melons | Cantaloupe + Honeydew + Watermelon

Yogurt | Assorted Fruit Yogurts

Dry Cereal | Raisin Bran + Cheerios + Honey-Nut

Pastry Basket | Croissants + Assorted Danishes

### **Big Breakfast Sandwiches**

Biscuit + Egg + Bacon + Cheese

Biscuit + Egg + Sausage + Cheese

Gravy | Country Sausage

Farm Fresh | Arugula + Vine Ripe Tomato

Toppers | Assorted Preserves & Jams + Soft Butter + Honey

Morning Meats | Sausage Links + Applewood Smoked Bacon

Farm Fresh Eggs | Scrambled + Herbs

Skillet Hash Brown Potatoes | Cheddar + Scallions

Juices | Orange + Cranberry + Apple

Hot | Regular + Decaf Coffee + Hot Tea Assortment

Chilled | Whole Milk + 2% Milk + Iced Water

40.50 Per Person

### **TEX-MEX MORNINGS**

Agua Fresca | Melon + Mixed Berry + Horchata

Melons & More | Pineapple + Watermelon + Honeydew +

Cantaloupe

Yogurt | Assorted Fruit Yogurts

Dry Cereal | Raisin Bran + Cheerios + Honey-Nut

Pastry Basket | Croissants + Assorted Danishes

Pastry Tins | Scratch Muffin + Breakfast Breads

Toppers | Assorted Preserves & Jams + Soft Butter

Migas | Egg Scramble + Corn Tortillas + Cotija + Cilantro +

Pico de Gallo

Big Breakfast Burritos | Egg + Chorizo + Peppers + Onions +

Pepper Jack

Patatas Bravas | Potatoes + Spicy Roasted Tomato Sauce +

Queso Fresco

Morning Meats | Applewood Smoked Bacon

Builds | Hot Sauce + Salsa + Guacamole + Sour Cream

More Builds | Onion + Cilantro + Cheddar Jack

Juices | Orange + Cranberry + Apple

Hot | Regular + Decaf Coffee + Hot Tea Assortment

Chilled | Whole Milk + 2% Milk + Iced Water

52.50 Per Person

### **Dairy Substitutes | Soy Milk + Almond Milk**

Dairy substitutes are available with advanced notice.



## BREAKFAST | Breakfast Displays

Breakfast display serving portions are estimated based on average guest consumption. Display menus require a minimum guarantee of 30 people per menu. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### STEEL-CUT OATMEAL

To Top | Brown Sugar + Pecans  
Syrups | Maple + Blueberry  
Spice Shelf | Cinnamon  
Sweet Stirs | Bananas + Blueberries + Apples  
12 Per Person

### GREENWAY GRITS

Savory Starts | Cheddar + Parmesan + Bacon + Ham  
Garden Fresh | Scallions + Spinach + Tomato + Corn +  
Mushroom + Herbs  
Stir Ins | Cajun + Sea Salt + Black Pepper  
12 Per Person

### FLAPJACK FLIP

Flapjacks | Buttermilk + Blueberry  
Syrups | Maple + Honey  
Whipped | Cream + Vanilla  
Crunch | Cinnamon Streusel + Pecans + Almonds  
Sweet Tooth | Chocolate Chips + Peanut Butter Chips  
15 Per Person



### BAGEL SHOP

To Toast | Plain + Blueberry + Cinnamon Raisin + Poppy  
Seed + Onion + Everything  
Fresh | Assorted Preserves & Jams + Banana + Cucumber +  
Dill + Lemon  
Whipped | Butter + Strawberry Cream Cheese + Cream  
Cheese + Peanut Butter  
Fixin's | Smoked Salmon + Avocado + Arugula + Tomato  
17 Per Person

### CAST IRON FRENCH TOAST

Our Batter | Vanilla + Whole Milk + Farm Fresh Eggs  
Garden Fresh | Blueberries + Citrus  
Whipped | Butter + Strawberry Cream Cheese + Sweet Cream  
Syrups | Maple + Honey  
15 Per Person



## BREAKFAST | Breakfast Action Displays

Breakfast Action Display serving portions are estimated based on average guest consumption. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per menu, per 75 guests. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### FARM FRESH EGG OMELET\*

Our Coop | Farm Fresh Eggs + Whites  
Garden Fresh | Spinach + Bell Peppers + Mushrooms +  
Onions + Tomatoes + Jalapeño  
Cheese Block | Cheddar + Pepper Jack + Feta  
Filler | Sausage + Ham + Applewood Smoked Bacon +  
Shrimp  
Bottles and Sauces | Hot Sauce + Ketchup  
16 Per Person

### BEIGNETS FOR BREAKFAST\*

Drop Beignets | Cinnamon Sugar + Powdered Sugar  
Garden Fresh | Peaches + Seasonal Berries + Bananas  
Whipped | Cream + Honey Butter + Strawberry Cream  
Cheese  
Crunch Time | House Granola + Chocolate Shavings +  
Pecans  
Syrups & Sauces | Maple + Honey + Chocolate  
17 Per Person



### WAFFLE STATION\*

Belgium Waffles | Cinnamon Sugar + Powdered Sugar  
Fresh Fruits | Peaches + Seasonal Berries + Bananas  
Whipped | Cream + Butter  
Crunch Time | House Granola + Chocolate Shavings + Sugared  
Pecans + Walnuts  
Syrups & Sauces | Maple + Honey + Chocolate + Strawberry Coulis  
17 Per Person



## BREAKFAST | Breakfast Plated

*To provide the best quality food for our guests, plated meals are restricted to indoor venues only. All plated breakfast meals are served with a fresh breakfast pastry, sliced fruit, Florida juices, freshly brewed regular and decaffeinated coffee, hot tea selection, and iced water.*

*When selecting more than one entrée per event, a separate production fee will apply for each additional entrée selection.*

One Entrée | Standard Pricing

Two Entrées | +4 Per Person

Three Entrées | +6 Per Person

Sandestin Breakfast | Scrambled Farm Fresh Eggs +  
Applewood Smoked Bacon + Skillet Potatoes + Sweet Chili +  
Griddled Peppers & Onions  
30 Per Person

Surfside French Toast | Almond Battered Brioche French  
Toast + Powdered Sugar + Applewood Smoked Bacon +  
Maple Syrup + Seasonal Mixed Berries  
33 Per Person

Buttermilk Pancakes | Sausage Links + Maple Syrup +  
Caramelized Bananas  
29 Per Person

Country Ham and Cheese Quiche | Farm Fresh Eggs +  
Cheddar + Herb Crust + Skillet Potatoes + Asparagus +  
Tomatoes  
35 Per Person

Steak and Eggs | Strip Steak + Farm Fresh Scrambled Eggs +  
Skillet Potatoes + Asparagus + Tomatoes  
36 Per Person



## BREAKFAST | À La Carte Breakfast

Farm Fresh Eggs | Choice of One  
Scrambled or Hard-Boiled  
7 Per Person

Breakfast Meat | Choice of One  
Applewood Smoked Bacon + Sausage Patty + Country  
Ham + All-Natural Sausage Link  
9 Per Person

Alternative Breakfast Meat | Choice of One  
Turkey Bacon + Chicken Apple Sausage + Plant-Based  
10 Per Person

Cubed Fruit | Cantaloupe + Honeydew + Watermelon +  
Pineapple  
8 Per Person

Skillet Potatoes | Potatoes + Scallions + Peppers + Onions +  
Blackened Spice  
6 Per Person

Scratch Muffin | Assortment of our Favorite Flavors  
60 Per Dozen

Dry Boxed Cereals | Raisin Bran + Cheerios + Honey-Nut  
Chilled | Whole Milk + 2% Milk  
8 Per Person

Individual Yogurt | Assorted Flavors  
5 Each

Breakfast Pastries | Assortment of our Favorite Breakfast  
Pastries  
60 Per Dozen

Breakfast Croissants | Classic + Chocolate  
60 Per Dozen

Whole Fruit | Served Individually or Assorted  
Apples + Bananas + Oranges  
4.50 Each

\*Breakfast Burritos  
Fillings | Flour Tortilla + Eggs + Pepper Jack Cheese + Bell  
Peppers + Onions + Chorizo + Potato  
To Top | Sour Cream + Salsa  
10 Each

\*Big Breakfast Sandwiches | Choice of One  
Egg + Swiss + Country Ham + Croissant  
Egg + Cheddar + Bacon + Brioche  
Egg + Cheddar + Sausage + English Muffin  
8 Each

\*Protein Substitute Options  
Sausage + Country Ham + Applewood Smoked Bacon +  
Turkey Bacon + Chicken Apple Sausage + Plant-Based





## REFRESHMENT CENTER | Beverages



### BEVERAGE PACKAGES | All-Day Beverage Service

Drip Coffee | Regular + Decaf  
Hot Tea | Assortment of Herbal Teas  
Soda | Coke + Diet Coke + Sprite  
Water | Dasani

Full Day Service (8-hour maximum) 28 / person

Half Day Service (4-hour maximum) 19 / person

### BEVERAGES | ADDITIONAL OFFERINGS

Drip Coffee | Freshly Brewed Shade Grown Regular +  
Decaffeinated Coffee  
90 Per 1.5 Gallon

Cold Brew Ice Coffee | Slow Drip  
90 Per 1.5 Gallon

Hot Tea | Assortment of Herbal Teas  
6 Per Tea Bag

Fresh Squeezed Lemonade | Florida Lemons + Simple Syrup  
55 Per Gallon

\*Tea Over Ice | Regular Tea  
52 Per Gallon

Fruit Juice | Assortment of Individual Fruit Juices  
6 Each

Powerade Sports Drinks | Assortment of Flavors  
6 Each

Soda | Coke + Diet Coke + Sprite  
4.5 Each

Energy Drink | Assortment of Monster Flavors  
7 Each

Bottled Water | Dasani  
4.5 Each

Spring Water | Italian Natural Acqua Pann  
8 Each

Sparkling Water | Pellegrino  
8 Each

Infused Water | Choice of One  
Fruit Infusion + Vegetable Infusions  
19 Per Gallon

\*Substitute Option  
Green Iced Tea available with advanced notice.



## REFRESHMENT CENTER | Healthy Snacks

### ENERGIZE

Granola Bar | Assorted Flavors | 4 Each  
Protein Bar | Assorted Flavors | 5 Each  
Mixed Nuts | Individually Packaged | 5 Each

### SALTY

Potato Chips | 5 Each  
Bag of Pretzels | 4 Each  
Warm Pretzels with Grain Mustard | 6 Each  
Fresh Buttered Popcorn | 4 Each  
Sesame Sticks | 5 Per Serving (4 oz)

### SAVORY

Candy Bars | Assorted | 5 Each  
Wasabi Peas | 5 Per Serving (4 oz)  
Ice Cream Bars | Assorted Novelties | 6 Each  
Pastry Dessert Bars | Chef's Daily Selection | 60 Per Dozen

### Cookies | Ordered by the Dozen

Chocolate Chunk + Peanut Butter + White Chocolate  
Macadamia + Oatmeal-Raisin + Sugar  
60 Per Dozen



### CHEF'S TRAIL MIX BLENDS

*Don't forget to add our custom trail mix blends! Great for an afternoon energy boost or a perfect to-go snack for excursions. Trail mix blends are sold per 4 oz serving.*

Tropical Trail Mix | Almonds + Kiwi + Papaya + Pineapples + Bananas + Coconut + Cashews  
8 Per Serving

Chef's Dark Choco and PB | Dark Chocolate Chunks + Mini Peanut Butter Cups + Peanut Butter Chips + Honey Roasted Peanuts + Pretzels  
8 Per Serving

Wasabi Blast | Wasabi Peas + Sesame Sticks + Almonds + Peanuts + Cashews  
8 Per Serving

Bayou Blend | Cajun Corn Sticks + Pork Rinds + Dried Green Beans + Cheddar Crackers  
8 Per Serving



## REFRESHMENT CENTER | Snack Breaks

*Serving portions are estimated based on average guest consumption. Menus require a minimum guarantee of 30 people per menu. Food pricing below is based on a 30-minute maximum serve time. After 30-minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### CREOLE CAMPFIRE BREAK

Southern Spreads | Pimento Cheese + Creole Cream Cheese  
Vegetable Garden | Carrot + Celery + Broccoli + Tomatoes + Cauliflower  
Crisped | Wasabi Peas + Water Crackers + Pork Rinds  
Smoked Trout Cake Croquette | Lemon Aioli  
Melon Patch Punch | Watermelon + Lemonade + Mint  
Beverages | Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea + Bottled Water + Soft Drinks  
23 Per Person

### JUST BACON

Cracked Black Pepper Bacon | Thick Cut + Garlic Aioli + Celery  
Applewood Smoked Bacon | Crisp + Mace + Mustard  
Nashville Hot Chick Bacon | Fried + Pickles + Buttermilk Ranch  
Spreads & Dips | Pimento + Grained Honey Mustard  
Sweet Tea | Peaches + Simple Syrup  
Beverages | Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea + Bottled Water + Soft Drinks  
24 Per Person

### TASTE OF OUR TOAST

Avocado Toast | Apple + Ricotta + Lemon + Tarragon  
Egg Salad | Rye + Shaved Ham + Celery  
Fluffernutter | Banana + Peanut Butter + Marshmallow Fluff  
Berries and Cream | Maple Cream Cheese + Blueberries + Pecan Granola  
Beverages | Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea + Bottled Water + Soft Drinks  
21 Per Person

### SWEET TOOTH

Sours | Runts + Super Sours + Smarties + Skittles  
Chewy | Gummy Bears + Orange Slices + Hot Tamales  
Chocolate | Tootsie Rolls + Crunch Bars + Peppermint Patties + Peanut Butter Cups  
Classics | Bit-O-Honey + Vanilla Caramels  
Beverages | Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea + Bottled Water + Soft Drinks  
17 Per Person



## REFRESHMENT CENTER | Snack Breaks

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### BEIGNET BREAK

Drop Beignets | Cinnamon Sugar + Powdered Sugar  
Garden Fresh | Peaches + Seasonal Berries + Bananas  
Whipped | Cream + Honey Butter + Strawberry Cream  
Cheese  
Crunch Time | House Granola + Chocolate Shavings +  
Pecans  
Syrups and Sauces | Maple + Honey + Chocolate  
Beverages | Freshly Brewed Regular Coffee +  
Decaffeinated Coffee + Hot Tea + Bottled Water + Soft  
Drinks  
19 Per Person

### MOVIES AT THE MARINA

Popcorn | Fresh Popped + Butter + Salt  
Popcorn Salt | White Cheddar + Ranch + Barbecue  
Candy Bar | Assorted  
Mini Dogs | All Beef Dogs + Mustard + Ketchup + Relish  
22 Per Person

### FRESH BAKED GOODNESS

Our Cookies | Chocolate Chunk + Oatmeal Raisin + Peanut  
Butter + White Chocolate Macadamia  
Pastry Dessert Bars | Chef's Daily Selection  
20 per person



## LUNCH | Buffets

All buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### DELI FRESH

Minestrone | Carrots + Onions + Celery + Tomatoes + Seasonal Vegetables + Greens + White Beans + Pasta  
Red Potato Salad | Dill + Cucumber + Fennel  
Pasta Salad | Red Onions + Broccoli + Peas + Basil + Oven-Dried Tomatoes + Vinaigrette  
Chef's Fruit Salad | Grapes + Melon + Strawberries + Pineapple + Cherries + Sweet Cream  
Deli Slicer | Roast Round of Beef + Turkey + Country Ham + Genoa Salami  
Smoked Chicken Salad | Scallions + Corn + Pecans + Tarragon Aioli  
Artisan Breads | Ciabatta + Hoagie + Kaiser + Croissant  
Slicer Cheese | Cheddar + Swiss + Provolone  
Spreads | Mayo + Mustard + Dijon + Pimento  
Farm Fresh | Leaf Lettuce + Heirloom Tomatoes + Red Onions + House Pickles  
House Made Chips | Sea Salt + Sriracha + Ranch  
Cookie Jar | Chocolate Chunk + Oatmeal-Raisin + Peanut Butter  
48 Per Person

### GARDEN & GRILLS

#### Fresh Premade Salads

Garden & Greens | Garden Greens + Mesclun + Cherry Tomatoes + Carrots + Cucumbers + Red Onions  
Berry Patch | Romaine + Bibb + Arugula + Strawberries + Pecans + Walnuts + Baked Croutons  
Super Greens | Spinach + Kale + Arugula + Broccoli + Alfalfa + Sunflower + Chickpea + Blueberries  
Dressings | Buttermilk Ranch + Raspberry Vinaigrette + Balsamic Vinaigrette

#### Salad Toppers

Grilled Atlantic Salmon | Barbecue Spice  
Grilled Chicken Tenders | Lemon + Thyme  
Grilled Steak | Herb Chimichurri  
Grilled Flatbread | Basil Pesto + Ricotta Cheese + Seasonal Vegetables + Tomatoes  
Grilled Baked Potato Halves | Bacon + Scallions + Cheddar + Butter + Sour Cream  
Blueberry and Peach Tart | Pasty Cream + Lemon  
48 Per Person



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### THE CHICKEN RUN

Iceberg Lettuce | Strawberry + Goat Cheese + Fennel  
Granola + White Balsamic Vinaigrette  
Grilled Broccoli Salad | Golden Raisins + Farm Pecans +  
Poppy Seed Dressing  
Watermelon Wedges | Mint  
Nashville Hot Slider | Spicy Crispy Chicken Thigh + House  
Pickles + Brioche Slider Bun  
Smokehouse Slider | BBQ Chicken Thigh + Slaw + Brioche  
Slider Bun  
Not So Chicken Slider | Fried Green Tomato + Pimento  
Cheese + Brioche Slider Bun  
Sauces | Ranch + Mustard + Chili-Honey + Ketchup  
Tots | Smoked Spice  
House Made Chips | Sea Salt + Sriracha + Ranch  
Sweet Potato Pie | Spiced Cream  
52 Per Person

### SOUTH TEXAS TRADITIONS

Tortilla Soup | Queso Fresco + Avocado + Tortilla + Cilantro  
Gulf Shrimp Campechana | Tomato + Chili + Lime + Avocado  
Quinoa Salad | Orange + Avocado + Red Onion + Lime  
Dressing  
Charred Chopped Salad | Corn + Heirloom Tomato +  
Cilantro + Dill + Chickpeas + Pickled Red Onion  
To Wrap | Flour Tortillas

### Fajita | Choice of One

Steak | Peppers + Onions  
Chicken | Peppers + Onions  
Pork Carnitas | Peppers + Onions  
Vegetarian | Mushroom + Peppers + Onions

Three Cheese Enchilada | BBQ Jalapenos + Classic Colorado  
Sauce + Topped with Queso Fresco  
Salsas & Spice | Pico De Gallo + Guacamole + Charred  
Tomato Salsa + Cotija + Cheddar Jack + Onions + Lime +  
Cilantro

Spanish Rice | Tomato + Cumin + Lime  
Refried Beans | Queso Fresco + Pico De Gallo  
Churros + Sopapillas | Dark Chocolate Sauce  
55 Per Person

### CHEF'S RECOMMENDATION - MORE FAJITAS

Two Options | 60 Per Person  
Three Options | 65 Per Person  
All Four Options | 68 Per Person



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### ITALIAN COASTLINE

Simple Antipasto | Genoa Salami + Prosciutto + Ham + House Made Ricotta + Mozzarella

Marinated | Dried Tomatoes + Roasted Olives + Pepperoncini + Artichokes + Squash + Creminis

Classic Caprese | Tomato + Mozzarella + Basil + Extra Virgin Olive Oil

Caesar Salad | Parmesan + Herb Crouton + Florida Lemon Penne | Red Sauce + Parmesan + Meatballs

Chicken Piccata | Lemon + Capers + Butter

Carbonara | Cavatappi + House Pancetta + Sweet Pea + Garlic Cream

Garden Fresh | Zucchini + Yellow Squash + Eggplant + Red Onions + Bell Peppers + Tomatoes + Capers + Basil

Breadsticks | Parmesan + Marinara

Sweet | Tiramisu Panna Cotta + Dark Chocolate Cannoli

53 Per Person

### BAYTOWNE DELI COUNTER

Chicken and Wild Rice Soup | Roasted Corn + Leek  
Kitchen Sink Chopped Salad | Iceberg + Tomato + Cucumber + Red Onion + Cheddar + Ham + Turkey + Pepperoncini's + Olives + Boiled Eggs + Buttermilk Ranch + Blue Cheese Dressing + Raspberry Vinaigrette  
Baby Pole Bean Salad | Zucchini + Hearts of Palm + Goat Cheese + Pickled Onion + Sherry Vinaigrette

### Sandwiches | Choice of Three

Black & Blue Hoagie | Roast Beef + Blue Cream Cheese + Caramelized Onions + Arugula

Ham & Cheese Hero | Sesame Seeds + Country Ham + Honey Mustard + Pickles

Godfather Grinder | Provolone + Pepperoni + Prosciutto + Turkey + Lettuce + Tomato + Olive Relish + Italian Dressing

Tomato Basil Torpedo | Basil Ricotta Spread + Heirloom Tomatoes + Mozzarella + Extra Virgin Olive Oil

Crunch | Fresh Baked Pretzel Twists

Sweets | New York Cheesecake + Orange Pound Cake  
52 Per Person

### CHEF'S RECOMMENDATION

All 4 Sandwiches | 56 Per Person



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### BACKYARD GRILL OUT

Smoked Chicken Wings | Blackened Spice + Buffalo Sauce + Ranch Dressing + Blue Cheese Dressing  
Macaroni Salad | Celery + Onions + Chives + Mayo + Sweet Peas  
Watermelon | Seedless + Lime  
Coleslaw | Granny Smith Apples + Bell Peppers + Poppy Seed Dressing  
Patties\* | Grilled Beef Burger + Potato Roll  
Linked\* | Beef Dogs + Bun  
Cheese Block | Cheddar + Swiss + Provolone  
Crunchin' Toppins | Leaf Lettuce + Tomato + Diced Onion + Pickles  
Spreadin' Toppins | Ketchup + Mustard + Mayo + Pimento Cheese  
Dr Pepper Baked Beans | Bacon + Black Garlic + Dr Pepper  
Cob Corn | Scallions + Butter  
Sweet | Apple Pie + Cherry Pie  
56 Per Person

### SOUTHERN SALT AND SMOKE

Chef's Texas Style Chili | Corn Chips + Cheddar + Sour Cream  
Red Cabbage Slaw | Red Wine Vinegar + Black Pepper  
Potato Salad | Mustard + Mayo + Celery + Onions + Scallions + Egg

### Smokehouse Entrees\* | Choice of Two

Sliced Smoked BBQ Beef Brisket | Pickles + Onions  
Carolina BBQ Pulled Pork | Tangy BBQ  
BBQ Chicken Breast | Cilantro + Honey Glazed  
Smoked Sausage | Sweet Jalapeños

Housemade Chips | BBQ Spice  
Smokey Bourbon Molasses Baked Beans | Bacon + Onion + Molasses + Bourbon  
Sweet Corn Pudding | Leeks + Jack Cheese  
Bread | Biscuit + Yeast Rolls  
The Sauces | Smoked Dr Pepper BBQ Sauce + Maple Mop + Honey Mustard  
Sweet | Pecan Pie + Carrot Cake + Maple Whipped Cream  
62 Per Person

### CHEF'S RECOMMENDATION

Three Meats | 68 Per Person  
All Four Meats | 74 Per Person

*\*Vegetarian Entrees Selections available with advanced notice.*







## **B.Y.O.B. | Build Your Own (Lunch) Buffet**

*Become your own chef and write your own menu! Our Executive Chef has compiled a list of our favorite offerings to create a unique food experience that can be fully customized for your attendees! This menu is available for lunch periods only. A separate B.Y.O.B. dinner buffet options is available in the dinner section of this menu.*

*All buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **B.Y.O.B. Option One | 52 Per Person**

- (1) Salad or Soup
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

### **B.Y.O.B. Option Two | 55 Per Person**

- (1) Soup
- (1) Salad
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

### **B.Y.O.B. Option Three | 58 Per Person**

- (1) Soup
- (2) Salad
- (2) Entrees
- (2) Signature Sides
- (2) Desserts

## **SOUP OFFERINGS**

- Creamy Roasted Tomato & Basil
- Butternut Squash Bisque with Brown Butter Sage
- Loaded Baked Potato
- Italian Wedding

## **SALAD OFFERINGS**

- Garden Salad | Field Greens + English Cucumbers + Cherry Tomatoes + Red Onion + Herb Crouton + Buttermilk Ranch + Italian Dressing
- Greek Salad | Romaine + Cherry Tomato + Feta Cheese + Red Onion + Black Olives + Pepperoncini's + Balsamic Vinaigrette
- Caesar Salad | Romaine Lettuce + Parmesan + Herb Crouton + Florida Lemon Caesar Dressing
- Baby Spinach & Pickled Red Onion | Baby Spinach + House Pickled Red Onion + Toasted Pecans + Blue Cheese Crumbles + Warm Bacon Vinaigrette
- Caprese | Vine Ripened Tomatoes + Fresh Mozzarella + Basil + Extra Virgin Olive Oil + Balsamic Reduction
- Potato Salad | Mustard + Mayo + Celery + Onions + Scallions + Egg
- Pasta Salad | Red Onions + Broccoli + Peas + Basil + Oven-Dried Tomatoes + Vinaigrette



## B.Y.O.B. | Build Your Own (Lunch) Buffet

### Entrées

#### FISH

Fresh Catch | Blackened Mahi + Creole Sauce  
Fresh Catch | Corn Dusted Catfish + Tartar Sauce + Lemon

#### POULTRY

Chicken | Pan-Seared Chicken Breast + Garlic-Rosemary Pan Sauce  
Chicken | Buttermilk Fried Chicken Breast + Hot Sauce  
Chicken Alfredo Pasta | Penne Pasta + Garlic-Parmesan Cream Sauce + Fresh Herbs + Parmesan

#### BEEF

Mediterranean Flank Steak | Artichoke-Tomato Ragout

#### PORK

Pork | Herb Marinated Pork Loin + Apple-Mustard Jus

#### VEGETARIAN

Vegetable Lasagna

### Signature Sides

#### STARCH OPTIONS

Herb Roasted Baby Potatoes  
Creamy Whipped Potatoes | Fresh Herbs  
Stone Ground Cheddar Grit Cakes  
Cilantro Rice

#### FRESH VEGETABLES

Seasonal Roasted Vegetable Medley | Herb Butter  
Sea Salt Blanched Green Beans | Fried Onion  
Buttered Petite Sweet Corn on the Cob  
Pesto Ratatouille | Squash + Zucchini + Red Pepper + Eggplant + Red Onion + Basil Pesto

#### DESSERTS

Apple Pie  
Key Lime Pie  
Bourbon Pecan Pie  
Flourless Chocolate Torte  
Chocolate Thunder Brownies  
Southern Bread Pudding + Whiskey Sauce



## LUNCH | Plated Options

*To provide the best quality food for our guests, plated meals are restricted to indoor venues only. All plated lunches include a choice of soup or salad, dinner rolls and sweet butter, freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.*

*When selecting more than one plated meal, each entrée will be served with the same soup/salad, starch and vegetable. When selecting more than one entrée per event, a separate production fee will apply for each additional entrée selection.*

One Entrée | Standard Pricing  
Two Entrées | +4 Per Person  
Three Entrées | +6 Per Person

### CHEF'S RECOMMENDATION | Add an Appetizer

Gulf Shrimp Cocktail | Cocktail Sauce + Lemon  
10 Per Person

Pimento Cheese Hushpuppies | Pickled Mustard Seed +  
Chives  
9 Per Person

Deviled Eggs | Bacon + Radish + Parsley  
9 Per Person

*Appetizers are prepared (3) per order*

## SALADS & SOUPS | Choice of One

Farm Vegetable Salad | Baby Iceberg + Cucumbers +  
Garden Tomatoes + House Ricotta + Pickled Red Onion +  
Herb Buttermilk Dressing

Florida Citrus Salad | Pomegranate Seeds + Mint +  
Arugula + Feta Cheese + Honey Vinaigrette

Georgia Peach Salad | Butter Lettuce Wedge + Pecans +  
Lil' Moo Cheese + Honey Vinaigrette

Caesar Salad | Romaine + Parmesan + Crouton + Crisp  
Ham + Florida Lemon Caesar

Cucumber Watermelon Salad | Arugula + Red Onions +  
Dill + Warm Bacon Vinaigrette

Heirloom Tomato Caprese | Mozzarella + Basil + Olive Oil +  
Balsamic Gel + Fleur De Sel

Butternut Squash Soup | Lemon Grass + Ginger + Lemon +  
Pickled Green Apples

Chef's Seafood Gumbo | Roux + File + Andouille + Shrimp +  
Okra + Rice

Golden Tomato Gazpacho | Cucumbers + Radish +  
Jalapeños



## LUNCH | Plated Entrées

One Entrée | Standard Pricing  
Two Entrées | +4 Per Person  
Three Entrées | +6 Per Person

### FISH

Grilled Snapper | Butternut Squash Puree + Jasmine Rice +  
Bok Choi + Scallion Relish  
54 Per Person

### CHICKEN



Chicken Escondido | Cilantro Verde Rice + Seasonal  
Squash + Charred Jalapeno + Ranchero Sauce  
47 Per Person

Pecan Wood Brined Chicken Breast | Cauliflower Puree +  
Brown Butter Pecans + Broccoli + Maple Chicken Jus  
45 Per Person

### PORK

Grilled Pork Loin | Sea Island Red Peas + Sweet Potato  
Puree + Pickled Apple + Blue Cheese Jus  
52 Per Person

### BEEF

Blue Cheese Crusted New York Strip Steak | Gratin  
Potatoes + Mushrooms + Greens + Black Pepper Jus  
55 Per Person

Smoked Short Rib | Corn Pudding + Blackberry Cabbage +  
Smoked Dr Pepper Demi  
48 Per Person

Petite Filet Mignon | Smashed Potato + Mushrooms +  
Broccoli + Steak Sauce  
54 Per Person

### VEGETARIAN

Portobello Piccata | Creamy Polenta + Broccoli + Roasted  
Red Pepper + Caper + Lemon Butter  
42 Per Person

Butternut Squash Steak | Smoked Paprika Dusted + Wild  
Rice + Pomegranate + Goat Cheese Fondue + Broccoli  
42 Per Person



## LUNCH | Sweet Finishes

### DESSERTS | Choice of One

Florida Orange Mousse | Crouquants + White Chocolate +  
Ginger

Banana Pudding Tart | Sweet Cream + Vanilla Wafer

Maple Pecan Tart | Dark Chocolate + Bourbon Caramel +  
Maple Cream

Coconut Panna Cotta | Passionfruit + Mango + Pineapple +  
Mint

NY Style Cheesecake | Vanilla + Graham Crust + Raspberry

Sweet Potato Pie | Walnut Crumble + Cinnamon Caramel +  
Maple Whipped Cream

Chocolate Ganache Cake | Layer Cake + Ganache + Salted  
Caramel

Hummingbird Cake | Cream Cheese Icing + Pineapple Jam +  
Candied Pecans

Georgia Peach Upside Down Cake | Oat Crumble + Salt  
Caramel + Maple Cream

Key Lime Tart | Burnt Meringue + Candied Citrus + Zest

**CHEF'S RECOMMENDATION | Two Alternating Desserts**  
Additional 5 per person



## LUNCH | Boxed Options

Boxed lunches are carefully packaged and prepared fresh. Served with Miss Vickie's Potato Chips, a choice of side, and choice of cookie. Up to three entrée selections may be made. When selecting more than one entrée, each boxed lunch will feature the same side and cookie selection.

Glazed Deli Ham | Pimento Spread + House Pickles + Lettuce + Dijonnaise  
30 Per Person

House Roast Beef | Arugula + Grilled Apple + Caramelized Onions + Blue Cheese Aioli  
32 Per Person

Oven Roasted Turkey | Applewood Smoked Bacon + Leaf Lettuce + Roasted Tomatoes + Ranch Cream Cheese  
29 Per Person

Tuna Salad | Avocado + Shredded Lettuce + Pickled Red Onions + Lime Aioli  
33 Per Person

Chicken Salad | Golden Raisins + Ginger + Peanuts + Scallion + Lime Aioli + Lettuce  
31 Per Person

Godfather Grinder | Provolone + Pepperoni + Prosciutto + Turkey + Lettuce + Tomato + Olive Relish + Italian Dressing  
32 Per Person



## VEGETARIAN | Green Entrees

Veggie Spinach Wrap | Roasted Mushrooms + Spinach + Pimento Peppers + Herbed Cream Cheese + Mayo + Spinach Flour Tortilla  
29 Per Person

## SIDE SALAD | Choice of One

Potato Salad | Red Potatoes + Bacon + Boiled Eggs + Scallions

Tiny Noodle Pasta Salad | Broccoli + Peas + Ham + Dill

Cucumber Salad | Radishes + Almonds + Dill Dressing

Brussel Sprout Slaw | Pecans + Lemon + Parsley + Honey

## COOKIE JAR | Choice of One

Chocolate Chunk

Peanut Butter

Sugar

White Chocolate Macadamia

Oatmeal-Raisin

## Don't forget the Beverages!

Powerade Sports Drinks | Assortment of Flavors  
6 Each

Soda | Coke + Diet Coke + Sprite  
4.5 Each

Bottled Water | Dasani  
4.5 Each



## COCKTAIL HOUR | Cold Hors D'oeuvres

*When selecting reception items, our chef recommends three to five hors d'oeuvres per person, per hour. Items will be presented on display platters by our culinary team. Hand-pass service available for \$75.00 per server, per hour. One server suggested per item, with a minimum two server recommendation. Reception items ordered in quantities of 25 pieces. For food safety, reception items have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### VEGETARIAN

Tomato Toast | Heirloom Petite Tomato + House Ricotta + Oregano + Balsamic Onions  
5 Each

Stuffed Peppadew Pepper | Pimento + Attic Ham + Scallion  
5 Each

Compressed Watermelon | Lime + Mint + Ricotta  
5 Each

Melon Ball | Cantaloupe + Honeydew + Cucumber + Feta  
5 Each

Deviled Egg | Bacon + Radish + Parsley  
5 Each

### BEEF

Beef Tartar | Brioche + Capers + Worcestershire + Yolk  
6 Each

### SEAFOOD

Micro Shrimp and Lobster Roll | Celery + Lemon + Butter Bun  
7 Each

Gulf Shrimp Cocktail Shooter | Cocktail Sauce + Florida Lemon + Two Gulf Shrimp  
6 Each

Blue Crab Bite | Blue Crab + Lil' Moo Cheese + Peach + Corn + Cilantro + Tortilla Crisp  
*served on spoons*  
6 Each

Crab Salad Shooter | Blue Crab + Lemon + Cucumber + Avocado  
6.5 Each

Gulf Coast Oyster | Cocktail Sauce + Horseradish + Lemon  
6 Each

Salmon and Cucumber | Dill Crepe + Miso + Soy Gel + Radish  
6 Each

Blackened Tuna | Cornbread + Corn Remoulade + Chives  
6 Each



## COCKTAIL HOUR | Hot Hors D'oeuvres

*When selecting reception items, our chef recommends three to five hors d'oeuvres per person, per hour. Items will be presented on display platters by our culinary team. Hand-pass service available for \$75.00 per server, per hour. One server suggested per item, with a minimum two server recommendation. Reception items ordered in quantities of 25 pieces. For food safety, reception items have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### VEGETARIAN

Champagne Apricot | Boursin Cheese + Black Pepper + Mint

5.50 Each

Wild Mushroom Quiche | Egg Royal + Ricotta + Leeks + Beech Mushrooms

5 Each

Vegetable Spring Roll | Sweet Thai Chili + Scallions + Sesame Seed

5 Each

Truffled Potato Puff | Caviar + Lemon Cream + Chives

5 Each

Baked Potato Croquette | Butter + Bacon + Cheddar + Scallions + Sour Cream

5 Each

Pimento Cheese Hushpuppies | Pickled Mustard Seed + Chives

5.5 Each

### CHICKEN

Chicken Fried Quail | Smoked Dr Pepper + Buttermilk + Black Pepper

5 Each

Chicken Potstickers | Chicken + Cabbage + Carrots + Green Onions + Sesame

5 Each

Southern Fried Chicken Finger | Buttermilk + Spices + Honey Mustard

5 Each

### BEEF

Beef Short Rib Pot Pie | Braise Beef + Potato + Thyme + Carrot + Celery + Onion

6 Each

Korean Galbi | Beef + Flank Steak + Soy + Honey + Sesame + Scallions

6 Each

### LAMB

Lollipop Lamb | Florida Lemon + Honey + Rosemary

7 Each

### SEAFOOD

Buttermilk Fried Oyster | Lemon Aioli + Cornmeal + Dill

6 Each

Lobster Spring Rolls | Sweet Chili Sauce

7 Each

Blue Crab Cake | Corn Remoulade + Blackening Spice

6 Each

Southern Shrimp Toast | Bacon + Smokin' Spice + Benne Seed + Local Shrimp

5.5 Each





## COCKTAIL HOUR | Reception Displays

*Serving portions are estimated based on average guest consumption. Reception menus require a minimum guarantee of 30 per menu. For food safety, reception items have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **SWEET GRASS DAIRY**

Green Hill | Sweet + Buttery + Double Cream + Peach Jam  
Natural Rind Cheddar | Cave Aged + Blackberry Jam  
Fresh Goat Cheese | Soft + Creamy + Artisan + Blueberry Jam  
Loblolly | Earthy + Nutty + Semi-Firm + Local Pecans  
Asher Blue | Sweet + Meaty + Dense + Strawberry Preserves  
Breads | Crisp Flatbread Crackers + Grilled Baguette  
17 Per Person

### **CHEF'S RECOMMENDATION | Add Fresh Fruit**

Strawberries | Maple Cream  
Melons | Cantaloupe + Honeydew + Watermelon  
Additional 3 Per Person

### **GULF SALTWATER BOIL**

Boiled | Gulf Coast Shrimp + Blackening Season + Lemon  
Seaweed Steamed | Blue Crab  
More | Red Potato + Cob Corn + Tiny Sausages  
Enhance | Cocktail Sauce + Clarified Butter and Lemon  
26 per person

### **CHEF'S ICED SEAFOOD**

Snow Crab Legs | Ocean Salt  
Gulf Coast Oyster | Lemon  
Gulf Coast Shrimp Cocktail | Fennel Pollen  
Fresh Island Clam | Grilled and Chilled  
Enhance | Cocktail Sauce + Remoulade + Mignonette and Lemon  
37 Per Person

### **CHEF'S CHARCUTERIE CORNER**

Bacon | Applewood Smoked Bacon on a Stick  
Coppa | Aged Spiced Pork Shoulder + Corn Relish  
Bresaola | Slow Cured Beef Eye of Round + Pickled Radish  
Prosciutto | Fig + Arugula + Truffle Oil  
Mortadella | Pickled Red Onion  
Baguette | Our Pickles  
16 Per Person



## COCKTAIL HOUR | Reception Displays

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### **BAGUETTE, BRUSCHETTA & BASIL**

Bruschetta Bread | Toasted Baguette + Focaccia + Lavosh  
Dairy Fresh | Burrata + Fresh Mozzarella + House Ricotta + Goat Cheese  
Vine Ripened | Heirloom Tomato + Marinated Plum Tomatoes + Golden Tomato Relish  
Garden Fresh | Roasted Cremini + Arugula + Olives  
Herb Garden | Basil Pesto + Toasted Garlic + Fresh Basil + Rosemary + Chives  
Oils and Vinegars | Extra Virgin Olive Oil + Garlic Oil + Basil Oil + Balsamic Reduction + White Balsamic Pearls  
Crispy and Crunchy | Pine Nuts + Toasted Breadcrumbs + Prosciutto + Crisp Onions  
Pickled | Red Onions + Cucumbers  
21 Per Person

### **GARDEN GROWN VEGGIE PATCH**

Raw | Carrots + Celery + Broccoli + Radishes  
Marinated | Cauliflower + Cucumbers  
Grilled | Bell Peppers + Zucchini + Yellow Squash  
To Spread | Pimento Cheese + Ranch  
11 Per Person

### **ROAD STAND FRUIT**

Melon | Cantaloupes + Honeydews + Watermelons  
Not Melon | Pineapples + Oranges + Grapes  
Berry | Strawberries + Raspberries + Blueberries  
Dips | Brown Sugar Crema + Coconut Cream  
11 Per Person

### **GREENHOUSE GROWN**

Greens | Romaine + Field Greens + Spinach  
Seeds | Sunflower + Chickpea  
Garden | Cherry Tomatoes + Carrots + Cucumbers + Red Onions + Bell Peppers + Radish + Sprouts  
Not Garden | Bacon + Ham + Blue Cheese + Cheddar + Croutons  
Watering Cans | Buttermilk Vinaigrette + Raspberry Vinaigrette + White Balsamic Vinaigrette  
18 Per Person



## COCKTAIL HOUR | Chef's Carving Block

*All carving stations are chef-driven. Serving portions are estimated based on average guest consumption. A chef attendant fee of \$200 per chef will apply to each carving station. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per item, per 75 guests. For food safety, carving stations have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

Slow and Low Whole Berkshire Pig | Mustard Barbecue + Hickory Barbecue + Poppy Seed Slaw + Saltwater Rolls  
10 Per Person (150 Person Minimum)

Brown Sugar Cured Pork Loin | Pickled Green Tomatoes + Blackberry Jam + Saltwater Rolls  
16 Per Person (25 Person Minimum)

Baked Atlantic Grouper | Slaw + House Chips + Creole Cream Cheese  
27 Per Person (30 Person Minimum)

Grilled Local Snapper | Mango Slaw + Sweet Summer Heat + Flour Tortilla  
18 Per Person (20 Person Minimum)

Roasted Rosemary Breast of Turkey | Cranberry Aioli + Saltwater Rolls  
15 Per Person (15 Person Minimum)

Roast Prime Rib of Beef | Garlic Jus + Horseradish Sauce + Micro Rolls  
25 Per Person (30 Person Minimum)

Herb Crusted Beef Strip Loin | Tarragon Jus + Caramelized Onions + Micro Rolls  
20 Per Person (30 Person Minimum)

Seared Beef Tenderloin | Au Jus + Chive Aioli + Saltwater Rolls  
32 Per Person (15 Person Minimum)



## COCKTAIL HOUR | Action Stations

*Serving portions are estimated based on average guest consumption. Action Station menus require a minimum guarantee of 30 per menu. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per menu, per 75 guests. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **POKE BOWL BAR\***

Ocean Fresh | Ahi Tuna + Salmon Belly  
Rice and Grains | Sushi Rice + Quinoa  
Garden Fresh | Cucumber + Carrot + Snap Peas + Bok  
Choy + Edamame + Red Cabbage + Scallion  
The Crunch | Crisp Garlic + Peanuts + Nori  
Drizzles | Sweet Mirin Sauce + Korean Chili Mayo + Sweet  
Soy + Soy  
28 Per Person

### **NEW ORLEANS SHRIMP ETOUFFEE\***

Gulf Shrimp | Blackening Seasoning + Butter + Shrimp  
Stock  
Etouffee | Tomato + Trinity Veg + Garlic + Bay Leaves +  
Lemon  
Rice | Old Bay + Parsley  
Extras | Buttered Baguette Toast + Crisp Garlic + Scallions  
25 Per Person

### **FLORIDA GRITS\***

Greenway Grits | Course Ground + Corn Stock  
Stir Ins | Bacon + Ham + Spinach + Roasted Red Peppers +  
Onions + Tomatoes  
Dairy Fresh | Cheddar + Parmesan + Goat Cheese  
Seafood Stir Ins | Gulf Shrimp + Crawfish  
Season Stir Ins | Chives + Cajun  
20 Per Person

### **SOUTHERN-FRIED CHICKEN\***

Malt Waffle | Vanilla  
Local Chicken | Buttermilk + Herb Dredge + Blackening  
Spice  
To Top | Candied Bacon + Slaw + Benne Seed Relish +  
Black Pepper Blueberry Compote  
Syrup | Maple + Honey + Bourbon  
26 Per Person



## COCKTAIL HOUR | Action Stations

Serving portions are estimated based on average guest consumption. Action Station menus require a minimum guarantee of 30 per menu. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per menu, per 75 guests. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.



### PASTA STATION\*

#### Made to Order Pasta Station

##### Pasta E Altro (Pasta and More)

Pasta | Penne + Cheese Tortellini  
Garden | Roasted Mushrooms + Asparagus Tips + Fire  
Roasted Peppers + Sweet Peas + Spinach + Artichoke  
Meat | Grilled Chicken + Grilled Italian Sausage  
Extras | Crushed Red Pepper + Fresh Herbs + Parmesan +  
Garlic  
Sauces | Parmesan Alfredo + Zesty Marinara  
Bread | Toasted Italian + Garlic  
30 Per Person

##### CHEF'S RECOMMENDATION | Add Fresh Gulf Shrimp

Additional \$5 Per Person

##### ONE POTATO, TWO POTATO\*

Mashed | Redskin + Idaho + Kennebec Gold + Buttermilk +  
Chives + Butter  
Fillin' | Cheddar + Blue Cheese + Sour Cream + Butter  
Topping | Bacon + Country Ham + Broccoli + Scallions +  
Bell Peppers  
The Meats | Short Rib + Blackened Shrimp + Pulled Pork  
24 Per Person



## DINNER | Buffet Options

All buffet dinners include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Dinner buffet menus with a guarantee fewer than 30 adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### SALTWATER OCEAN BAKE\*

#### STARTERS

Sandestin Ocean Bake | Clams + Oysters + Shrimp + Seaweed + Cocktail Sauce + Butter + Lemon  
Cucumber Salad | Red Onions + Sour Cream + White Vinegar + Dill  
Sand Pail Salad | Cucumber + Watermelon + Lil' Moo Cheese

#### ENTRÉES

Charcoaled Pig | Grilled Scallions  
Beer Can Chicken | Yardbird + Intuition IPA  
Grilled Local Catch | Charred Lemon + Barbecue Spice

#### ACCOMPANIMENTS

Roasted Yukon Gold Potato | Ocean Salt + Thyme  
Seaweed Steamed Summer Squash | Red Chili  
Sea Salt Roll | Citrus Butter

#### DESSERT

S'mores Brownie Bake | Graham Cracker + Vanilla Marshmallow + Dark Chocolate  
Peaches and Cream Tart | Streusel + Almond + Raspberry  
90 Per Person

### CHEF'S RECOMMENDATION | Whole Pig Presentation

*Whole Pig Presentation Requires Guarantee of 50 or More*  
250 Per Pig (serves approx 50)  
200 Chef Attendant Fee Per Display

### GULF LO' COUNTRY\*

#### STARTERS

Deviled Eggs | Bacon + Radish + Parsley  
Pimento Cheese Hushpuppies | Pickled Mustard Seeds + Scallions  
Brussels Sprouts Slaw | Carrots + Scallions + Basil + Apple Dressing  
Peach Salad | Bibb Lettuce + Pecans + Lil' Moo Cheese + Local Honey Vinaigrette

#### ENTRÉES

Fried Chicken | Braised Market Greens + Hot Sauce  
Smoked Beef Brisket\* | Bold City Brown Barbecue  
Lo' Country Boil | Gulf Shrimp + Corn + Red Potato + Andouille Sausage + Lemon + Clarified Butter

#### ACCOMPANIMENTS

Baked Sweet Potato | Red Chili Marshmallow + Pecans  
Succotash | Sweet Corn + Lima Bean + Tomato + Red Pepper + Herbs  
Twin Bridges Pole Bean | Benne Seed Vinaigrette  
Cornbread | Honey Butter

#### DESSERT

Spiced Funnel Cake + Banana Pudding  
82 Per Person



## DINNER | Buffet Options

All buffet dinners include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Dinner buffet menus with a guarantee fewer than 30 adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### ITALIAN COASTLINE

#### STARTERS

Pasta Fagioli Soup | Parmesan + Parsley  
Simple Antipasto | Genoa Salami + Prosciutto + Ham + House Made Ricotta + Mozzarella  
Marinated | Dried Tomatoes + Roasted Olives + Pepperoncini + Artichokes + Squash + Creminis  
Classic Caprese | Tomato + Mozzarella + Basil + Extra Virgin Olive Oil  
Caesar Salad | Parmesan + Herb Crouton + Florida Lemon Caesar Dressing

#### ENTRÉES

Penne | Red Sauce + Parmesan + Meatballs  
Chicken Piccata | Lemon + Capers + Butter  
Carbonara | Cavatappi + House Pancetta + Sweet Pea + Garlic Cream

#### ACCOMPANIMENTS

Garden Fresh | Zucchini + Yellow Squash + Eggplant + Red Onions + Bell Peppers + Tomatoes + Capers + Basil  
Breadsticks | Parmesan + Marinara

#### DESSERTS

Sweet | Tiramisu Panna Cotta + Dark Chocolate Cannoli  
84 Per Person

### STEAKHOUSE

#### STARTERS

Blue Crab Cake | Sweet Pickles + Radishes + Buttermilk Vinaigrette  
Gulf Shrimp Cocktail | Cocktail Sauce + Lemon  
Wedge Salad | Iceberg Lettuce + Bacon + Tomatoes + Blue Cheese + Buttermilk Ranch  
Spinach Salad | Eggs + Mushrooms + Red Onions + Warm Bacon Vinaigrette

#### ENTRÉES (Choice of 2)

Roasted New York Strip | Roasted Mushrooms + Caramelized Onions  
Bacon-Wrapped Grilled Filet Mignon | Garlic-Herb Butter  
Thick-Cut Berkshire Pork Chop | Roasted Apple + Tarragon + Butter  
Domestic Lamb Rack | Dijon + Mint + Parsley + Rosemary

#### ACCOMPANIMENTS

Sauces | Red Wine + Brandy Peppercorn  
Roasted Idaho Potatoes | Olive Oil + Salt + Black Pepper  
Creamed Spinach | Garlic + Cream + Baby Spinach  
Jumbo Asparagus | Florida Lemons

#### DESSERTS

Sweet | Chocolate Tower Cake + New York Style Cheesecake + Raspberry Crème Brûlée Tartlet  
95 Per Person

### CHEF'S RECOMMENDATION | Add a Signature Entree

Steamed Maine Lobster | Clarified Butter + Garlic-Chive Butter + Lemon  
+18 Per Person



## DINNER | Buffet Options

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### THE GARDEN & GRILLS

#### Fresh Premade Salads

Garden & Greens | Garden Greens + Mesclun + Cherry Tomatoes + Carrots + Cucumbers + Red Onions

Berry Patch | Romaine + Bibb + Arugula + Strawberries + Pecans + Walnuts + Baked Croutons

Super Greens | Spinach + Kale + Arugula + Broccoli + Alfalfa + Sunflower + Chickpea + Blueberries

Dressings | Buttermilk Ranch + Raspberry Vinaigrette + Balsamic Vinaigrette

#### Salad Toppers

Grilled Atlantic Salmon | Barbecue Spice

Grilled Chicken Tenders | Lemon + Thyme

Grilled Steak | Herb Chimichurri

#### SIDES

Grilled Flatbread | Basil Pesto + Ricotta Cheese + Seasonal Vegetables + Tomatoes

Grilled Baked Potato Halves | Bacon + Scallions + Cheddar + Butter + Sour Cream

#### DESSERT

Blueberry Peach Tart | Pasty Cream + Lemon

86 Per Person







## **B.Y.O.B. | Build Your Own (Dinner) Buffet**

*Become your own chef and write your own menu! Our Executive Chef has compiled a list of our favorite offerings to create a unique food experience that can be fully customized for your attendees!*

*All buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### **B.Y.O.B. Option One | 82 Per Person**

- (1) Salad or Soup
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

### **B.Y.O.B. Option Two | 84 Per Person**

- (1) Soup
- (1) Salad
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

### **B.Y.O.B. Option Three | 86 Per Person**

- (1) Soup
- (2) Salad
- (2) Entrees
- (2) Signature Sides
- (2) Desserts

### **SOUP OFFERINGS**

- Creamy Roasted Tomato & Basil
- Butternut Squash Bisque with Brown Butter Sage
- Loaded Baked Potato
- Italian Wedding

### **SALAD OFFERINGS**

- Garden Salad | Field Greens + English Cucumbers + Cherry Tomatoes + Red Onion + Herb Crouton + Buttermilk Ranch + Italian Dressing
- Greek Salad | Romaine + Cherry Tomato + Feta Cheese + Red Onion + Black Olives + Pepperoncini's + Balsamic Vinaigrette
- Caesar Salad | Romaine Lettuce + Parmesan + Herb Crouton + Florida Lemon Caesar Dressing
- Bocconcini | Vine Ripened Tomatoes + Fresh Mozzarella + Pesto + Crispy Onions



## B.Y.O.B. | Build Your Own (Dinner) Buffet

### Entrées

#### FISH

Fresh Catch | Blackened Mahi + Creole Sauce  
Fresh Catch | Corn Dusted Catfish + Tartar Sauce + Lemon

#### CHICKEN

Chicken | Pan-Seared Chicken Breast + Garlic-Rosemary Pan Sauce  
Chicken | Buttermilk Fried Chicken Breast + Hot Sauce  
Chicken Alfredo Pasta | Penne Pasta + Garlic-Parmesan Cream Sauce + Fresh Herbs + Parmesan

#### STEAK

Mediterranean Flank Steak | Artichoke-Tomato Ragout

#### PORK

Pork | Herb Marinated Pork Loin + Apple-Mustard Jus

#### VEGETARIAN

Vegetable Lasagna

### Signature Sides

#### STARCH OPTIONS

Herb Roasted Baby Potatoes  
Creamy Whipped Potatoes | Fresh Herbs  
Stone Ground Cheddar Grit Cakes  
Lemongrass Scented Jasmine Rice

#### FRESH VEGETABLES

Seasonal Roasted Vegetable Medley | Herb Butter  
Sea Salt Blanched Green Beans | Fried Onion  
Buttered Petite Sweet Corn on the Cob  
Pesto Ratatouille | Squash + Zucchini + Red Pepper + Eggplant + Red Onion + Basil Pesto

#### DESSERTS

Apple Pie  
Key Lime Pie  
Bourbon Pecan Pie  
Flourless Chocolate Torte  
Chocolate Thunder Brownies  
Southern Bread Pudding + Whiskey Sauce



## DINNER | Plated Options

*To provide the best quality food for our guests, plated meals are restricted to indoor venues only. All plated dinners include a choice of soup or salad, dinner rolls and sweet butter, freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.*

*When selecting more than one plated meal, each entrée will be served with the same soup/salad, starch and vegetable. When selecting more than one entrée per event, a separate production fee will apply for each additional entrée selection.*

One Entrée | Standard Pricing

Two Entrées | +4 Per Person

Three Entrées | +6 Per Person

### CHEF'S RECOMMENDATION | Add an Appetizer

Gulf Shrimp Cocktail | Cocktail Sauce + Lemon  
10 Per Person

Pimento Cheese Hushpuppies | Pickled Mustard Seed +  
Chives  
9 Per Person

Deviled Eggs | Bacon + Radish + Parsley  
9 Per Person

*Appetizers are prepared (3) per order*

## SALADS & SOUPS | Choice of One

Farm Vegetable Salad | Baby Iceberg + Cucumbers +  
Garden Tomatoes + House Ricotta + Pickled Red Onion +  
Herb Buttermilk Dressing

Florida Citrus Salad | Pomegranate Seeds + Mint +  
Arugula + Feta Cheese + Honey Vinaigrette

Georgia Peach Salad | Butter Lettuce Wedge + Pecans +  
Lil' Moo Cheese + Honey Vinaigrette

Caesar Salad | Romaine + Parmesan + Crouton + Crisp  
Ham + Florida Lemon Caesar

Cucumber Watermelon Salad | Arugula + Red Onions +  
Dill + Warm Bacon Vinaigrette

Heirloom Tomato Caprese | Mozzarella + Basil + Olive Oil +  
Balsamic Gel + Fleur De Sel

Butternut Squash Soup | Lemon Grass + Ginger + Lemon +  
Pickled Green Apples

Chef's Seafood Gumbo | Roux + File + Andouille + Shrimp +  
Okra + Rice

Golden Tomato Gazpacho | Cucumbers + Radish +  
Jalapeños



## DINNER | Plated Entrées

One Entrée | Standard Pricing  
Two Entrées | +4 Per Person  
Three Entrées | +6 Per Person

### STEAK


Smoked Short Rib | Corn Pudding + Blackberry Cabbage +  
Smoked Dr Pepper Demi  
54 Per Person

Petite Filet Mignon | Smashed Potato + Mushrooms +  
Broccoli + Steak Sauce  
65 Per Person

Bacon Wrapped Petit Filet | Sweet Potato + Brussels +  
Honey Mustard Demi  
82 Per Person

Blue Cheese Crusted New York Strip Steak | Gratin  
Potatoes + Mushrooms + Greens + Black Pepper Jus  
74 Per Person

### CHICKEN

 Chicken Escondido | Cilantro Verde Rice + Seasonal  
Squash + Charred Jalapeno + Ranchero Sauce  
60 Per Person

Pecan Wood Brined Chicken Breast | Cauliflower Puree +  
Brown Butter Pecans + Broccoli + Maple Chicken Jus  
54 Per Person

### PORK

Grilled Pork Loin | Sea Island Red Peas + Sweet Potato  
Puree + Pickled Apple + Blue Cheese Jus  
68 Per Person

### FISH



Berberé Rubbed Cobia | Potato Butter + Brussel Sprouts +  
Bacon Corn Relish  
72 Per Person

Grilled Cobia | Butternut Squash + Jasmine Rice + Bok  
Choi + Scallion Relish  
72 Per Person

Blackened Grouper | Mayoport Shrimp + Stoneground Grits +  
Garlic Greens + Andouille Gravy  
72 Per Person

### VEGETARIAN

Portobello Piccata | Creamy Polenta + Broccoli + Roasted  
Red Pepper + Capers + Lemon Butter  
52 Per Person

Butternut Squash Steak | Smoked Paprika Dusted + Wild  
Rice + Pomegranate + Goat Cheese Fondue + Broccoli  
52 Per Person

### CHEF'S RECOMMENDATION | Duo Entrees

*Featured on next page*



## DINNER | Plated Duo Entrées

One Duo Entrée | Standard Pricing  
Two Duo Entrées | +4 Per Person  
Three Duo Entrées | +6 Per Person

Filet Mignon and Coldwater Lobster | Smashed Potato +  
Mushroom + Broccoli + Steak Sauce  
95 Per Person



Smoked Short Rib and Scallops | Corn Pudding +  
Blackberry Cabbage + Smoked Dr Pepper  
88 Per Person



Top Sirloin and Shrimp | Spinach + Bacon + Warm Potato  
Salad  
91 Per Person

Grilled Cobia and Pecanwood Brined Chicken | Cauliflower  
Puree + Brown Butter Pecans + Broccoli + Maple  
91 Per Person

## DESSERTS | Choice of One

Florida Orange Mousse | Crouquants + White Chocolate +  
Ginger

Banana Pudding Tart | Sweet Cream + Vanilla Wafer

Maple Pecan Tart | Dark Chocolate + Bourbon Caramel +  
Maple Cream

Coconut Panna Cotta | Passionfruit + Mango + Pineapple +  
Mint

NY Style Cheesecake | Vanilla + Graham Crust + Raspberry

Sweet Potato Pie | Walnut Crumble + Cinnamon Caramel +  
Maple Whipped Cream

Chocolate Ganache Cake | Layer Cake + Ganache + Salted  
Caramel

Hummingbird Cake | Cream Cheese Icing + Pineapple  
Jam + Candied Pecans

Georgia Peach Upside Down Cake | Oat Crumble + Salted  
Caramel + Maple Cream

Key Lime Tart | Burnt Meringue + Candied Citrus + Zest

## CHEF'S RECOMMENDATION | Two Alternating Desserts

+5 per person



## DESSERTS | Displays & Action

*Dessert menus require a minimum guarantee of 30 per menu item. Serving portions are estimated based on average guest consumption. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is set up per item, per 75 guests. For food safety, below menus have a maximum 30-minute serve time. After 30 minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.*

### TRUFFLE DIG

Dark Chocolate Truffles | Raspberries + Cocoa Nibs  
Cupcakes | Red Velvet + Chocolate  
Hummingbird Cake | Cream Cheese Icing + Pineapple Jam +  
Candied Pecans  
18 Per Person

### MINIATURE DESSERT DISPLAY

Salted Chocolate and Caramel Tart | Key Lime Tart | Lemon  
Meringue | Mango Cream Tart | Assorted Macarons | Chocolate  
Chip Cookies | Brownie Bites | Crème Brûlée Tart  
  
Choice of Three | 20 Per Person  
Choice of Four | 24 Per Person



### WHAT'S THE SCOOP?\* | Ice Cream Bar

Ice Cream Shuffle | Chocolate + Vanilla + Strawberry  
Toppings | Chocolate Chips + M&M's + Reese's Pieces +  
Chopped Pecans + Oreos + Sprinkles + Whipped Cream  
Sauces | Nutella + Caramel Sauce + Dark Chocolate Ganache  
Cones | Sugar Cones + Cups (paper)  
23 Per Person

### BABY CAKES

Apple Pie | Spiced Cake + Apple Jam + Brown Sugar  
Buttercream + Oat Streusel  
Peanut Butter Cup | Chocolate Cake + Peanut Butter  
Mousse + Buttercream + Peanut + Chocolate  
The Florida Orange | Orange Cake + Orange Jam +  
Champagne Buttercream  
Carrot Cake | Apple + Carrot + Cream Cheese + Walnut  
*Selections presented in individual shooter glasses.*  
26 Per Person



## LATE NIGHT BITES | Displays

Reception menus require a minimum guarantee of 30 per menu item. Serving portions are estimated based on average guest consumption. Menus below are based on a 60-minute maximum serve time. After 60 minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

### CHIPS AND DIPS

House Made Potato Chips | Caramelized Onion Dip  
Tortilla Chips | Guacamole + Salsa  
Pita Chips | Roasted Red Pepper Hummus  
Bagel Chips | Smoked Salmon Cream Cheese  
20 Per Person

### PIZZA CRAVINGS

Baytowne Pie | Sauce + Parmesan + Mozzarella + Olives +  
Mushrooms + Red Onion + Tomatoes + Bell Pepper  
Wavebreak | Sauce + Parmesan + Mozzarella + Tomatoes +  
Pepperoni + Ham + Bacon + Sausage  
Surfside | Sauce + Parmesan + Mozzarella  
22 Per Person

### SLIDERS

BBQ Pulled Pork | BLT Coleslaw  
Fried Green Tomato Slider | Hot Sauce Aioli  
Crab Cake Slider | Buttermilk Aioli + House Sweet Pickle +  
Radish  
House Ground Beef Slider | Grilled Green Onion Mayo +  
Black Pepper Tomato  
Hand Cut Chips | Thyme + Salt + Pepper  
24 Per Person

### TACO TRUCK

To Wrap | Flour Tortillas + Crispy Corn Shells  
Mojo Pork | Cabbage Slaw + Cilantro + Lime  
Local Fish | Pickled Green Mango Slaw  
Ground Beef | Lettuce + Tomatoes + Cheddar-Jack + Sour  
Cream  
Salsa | Hot Sauce + Tomatillo + Golden Tomato  
Tortilla | Chips  
27 Per Person



## **SPECIALTY MEALS | Children and Vendors**

To provide the best quality food for our guests, plated meals are restricted to indoor venues only. Children's plated meals include choice of beverage and sugar cookie. Please limit entrée selections to one type per event. Children's menus are restricted to guests that are ages 12 and under.

Children's meals may be served buffet style when necessary. When providing a children's buffet vs plated service, a separate production fee of \$100 will apply per event.

### **CHILDREN'S ENTRÉES | Choice of One**

Battered Chicken Strips | Macaroni and Cheese + Buttered Broccoli

Grilled Ham and Cheese | Fries + Carrot Sticks

Grilled Chicken Breast | Mashed Potatoes + Glazed Carrots

Turkey and Cheese Roll Up | Kid-Friendly Salad + Ranch + Potato Chips

### **BEVERAGE | Choice of One**

Iced Water

Iced Tea

Fresh Squeezed Lemonade

Fruit Juice | Chef's Choice

15 Per Child

### **VENDOR MEALS | Chef's Choice**

Soup or Salad + Entrée + Vegetable + Starch + Iced

Water + Iced Tea

30 Per Person

### **ADULT BUFFET | Children Pricing**

When allowing children to eat on the adult buffet line, the following charges will apply. Pending the amount of adult-paying guests, Sandestin reserves the right to adjust children's pricing based on the overall adult guest count.

0 - 4 Years Old | Complimentary

5 - 12 Years Old | Half Price

13 And Older | Standard Pricing





## BAR SERVICE | SUPERIOR OFFERINGS

All beverages must be purchased from Sandestin Golf and Beach Resort. Bottle sales are not available for functions held in Sandestin's conference facilities. Resort beverage licensing requires that any beverages ordered for off-premise consumption become the property of the purchaser. Please review our standard bar policies at the end of the menus.

### SUPERIOR LIQUOR OFFERINGS

Vodka | Grey Goose  
Gin | Bombay Sapphire  
Bourbon | Woodford Reserve  
Whiskey | Makers Mark  
Rum | Myers or Captain Morgan  
Tequila | Patron Silver  
Scotch | Johnnie Walker Black  
Cordials | Disaronno Amaretto + Kahlua Coffee Liqueur

### SUPERIOR WINE OFFERINGS

Joel Gott | Pinot Gris, Chardonnay, Rose, Pinot Noir, Cabernet Sauvignon  
Cavaliere | Prosecco

### BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Bud Light, Coors Light, Miller Lite, Michelob Ultra  
Import | Corona, Heineken  
Non-Alcoholic | Soft Drinks, Bottled Water

### UNLIMITED HOSTED BAR | Superior Brands

Superior Liquor + Superior Wine + Beer + Non-Alcoholic  
ONE HOUR | 30 Per Person  
ADDITIONAL HOUR | 17 Per Person

### UNLIMITED BEER & WINE BAR | Superior Brands

Superior Wine + Beer + Non-Alcoholic  
ONE HOUR | 25 Per Person  
ADDITIONAL HOUR | 14 Per Person

### CHEF'S RECOMMENDATION | Signature Drinks

Have our mixologist create the perfect drink for your event. Great for hand passing as guests enter or during a reception. Ask your Special Events Manager for more details.

### CHEF'S RECOMMENDATION | Hand-Pass Service

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

**2022 BAR OFFERINGS - THE ABOVE LIST OF LIQUOR, WINE, & BEER OFFERINGS ARE AN EXAMPLE OF THE QUALITY AND BRAND OF THE SELECTIONS THAT CAN BE EXPECTED. DUE TO AVAILABILITY AND SHIFTS IN THE GLOBAL SUPPLY LINE, THIS IS NOT YET FINALIZED. PLEASE ASK YOUR CONFERENCE SERVICES MANAGER FOR ANY UPDATES ON OUR SELECTIONS.**



## BAR SERVICE | PREMIUM OFFERINGS

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### PREMIUM LIQUOR OFFERINGS

Vodka | Absolut  
Gin | Tanqueray  
Bourbon | Jack Daniels  
Whiskey | Crown Royal  
Rum | Bacardi Silver  
Tequila | Jose Cuervo Gold  
Scotch | Dewars White Label  
Cordials | Disaronno Amaretto + Kahlua Coffee Liquor

### PREMIUM WINE OFFERINGS

Sterling Vintner's Collection | Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot  
Cavaliere | Prosecco  
Berringer | White Zinfandel

### BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Bud Light, Coors Light, Miller Lite, Michelob Ultra  
Import | Corona, Heineken  
Non-Alcoholic | Soft Drinks, Bottled Water

### UNLIMITED HOSTED BAR | Premium Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic  
ONE HOUR | 27 Per Person  
ADDITIONAL HOUR | 15 Per Person

### UNLIMITED BEER & WINE BAR | Premium Brands

Premium Wine + Beer + Non-Alcoholic  
ONE HOUR | 22 Per Person  
ADDITIONAL HOUR | 12 Per Person

### CHEF'S RECOMMENDATION | Signature Drinks

Have our mixologist create the perfect drink for your event. Great for hand passing as guests enter or during a reception. Ask your Special Events Manager for more details.

### CHEF'S RECOMMENDATION | Hand-Pass Service

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

**2022 BAR OFFERINGS - THE ABOVE LIST OF LIQUOR, WINE, & BEER OFFERINGS ARE AN EXAMPLE OF THE QUALITY AND BRAND OF THE SELECTIONS THAT CAN BE EXPECTED. DUE TO AVAILABILITY AND SHIFTS IN THE GLOBAL SUPPLY LINE, THIS IS NOT YET FINALIZED. PLEASE ASK YOUR CONFERENCE SERVICES MANAGER FOR ANY UPDATES ON OUR SELECTIONS.**



## BAR SERVICE | HOUSE OFFERINGS

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### HOUSE LIQUOR OFFERINGS

Vodka | Aristocrat  
Gin | Aristocrat  
Bourbon | Evan Williams  
Whiskey | Beam 8 Star  
Rum | Castillo Silver  
Tequila | Sauza  
Cordials | Disaronno Amaretto + Kahlua Coffee Liqueur

### HOUSE WINE OFFERINGS

Tunnel of Elms | Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon  
Berringer | White Zinfandel  
Marquis De La Tour | Champagne

### BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Bud Light, Coors Light, Miller Lite, Michelob Ultra  
Import | Corona, Heineken  
Non-Alcoholic | Soft Drinks, Bottled Water

### UNLIMITED HOSTED BAR | House Brands

House Liquor + House Wine + Beer + Non-Alcoholic  
ONE HOUR | 24 Per Person  
ADDITIONAL HOUR | 13 Per Person

### UNLIMITED BEER & WINE BAR | House Brands

House Wine + Beer + Non-Alcoholic  
ONE HOUR | 20 Per Person  
ADDITIONAL HOUR | 11 Per Person

### CHEF'S RECOMMENDATION | Signature Drinks

Have our mixologist create the perfect drink for your event. Great for hand passing as guests enter or during a reception. Ask your Special Events Manager for more details.

### CHEF'S RECOMMENDATION | Hand-Pass Service

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

**2022 BAR OFFERINGS - THE ABOVE LIST OF LIQUOR, WINE, & BEER OFFERINGS ARE AN EXAMPLE OF THE QUALITY AND BRAND OF THE SELECTIONS THAT CAN BE EXPECTED. DUE TO AVAILABILITY AND SHIFTS IN THE GLOBAL SUPPLY LINE, THIS IS NOT YET FINALIZED. PLEASE ASK YOUR CONFERENCE SERVICES MANAGER FOR ANY UPDATES ON OUR SELECTIONS.**



## BAR SERVICE | Consumption and Specialty

All beverages must be purchased from Sandestin Golf and Beach Resort. Bottle sales are not available for functions held in Sandestin's conference facilities. Resort beverage licensing requires that any beverages ordered for off-premise consumption become the property of the purchaser. Please review our standard bar policies at the end of the menus.

### BUBBLE BAR

Bottles | Sparkling Cider  
Sticks | Cantaloupe + Honeydew + Watermelon  
Pipettes | Strawberries + Oranges + Raspberries + Passionfruit +  
Blueberry + Pineapple + Mango  
Ginger Snaps | Candied Ginger  
22 Per Person

### CHEF'S RECOMMENDATION | Add Sparkling Wine

6 Per Person

### SPECIALTY BEVERAGES | By the Gallon

Bloody Mary | 95  
Rum Punch | 95  
Champagne Punch | 90  
Mimosas | 80

### SIGNATURE DRINK | RipTide Blue

Try our famous handcrafted recipe, the RipTide blue. After a sip you'll feel like you're back on the beach with your toes in the sand.

95 per gallon

### HOSTED BAR | On Consumption

Superior Bar Cocktail | 13 Per Drink  
Premium Bar Cocktail | 11 Per Drink  
House Bar Cocktail | 10 Per Drink  
Superior Wine | 11 Per Drink  
Premium Wine | 10 Per Drink  
House Wine | 9 Per Drink  
Craft Beer | 9 Per Drink  
Imported Beer | 8.5 Per Drink  
Domestic Beer | 7.5 Per Drink  
Soft Drinks | 4.5 Per Drink  
Bottled Water | 4.5 Per Drink

### CASH BAR | On Consumption

Superior Bar Cocktail | 14 Per Drink  
Premium Bar Cocktail | 12 Per Drink  
House Bar Cocktail | 11 Per Drink  
Superior Wine | 12 Per Drink  
Premium Wine | 11 Per Drink  
House Wine | 10 Per Drink  
Craft Beer | 10 Per Drink  
Imported Beer | 9 Per Drink  
Domestic Beer | 8 Per Drink  
Soft Drinks | 5 Per Drink  
Bottled Water | 5 Per Drink



## **POLICIES | Culinary**

Thank you for selecting Sandestin Golf and Beach Resort as your event destination! Our team of professionals are ready to execute your event and provide the highest level of service, culinary menus, and conference facilities. Please familiarize yourself with our culinary, banquet, meeting space and beverage policies below.

### **MENU SELECTIONS**

Menus & pricing are subject to change/availability at time of event. Sandestin® reserves the right to make good faith substitutions to menu items due to, but not limited to, lack of product availability and logistical challenges.

Menus should be selected and provided to Sandestin® Conference Services a minimum of 30 days in advanced of first scheduled catered event.

### **ALLERGY AND DIETARY RESTRICTIONS**

Please advise your Sandestin® Conference Services Manager at least two weeks in advance of a program's first scheduled event of any special allergy or dietary requests. Sandestin will, to the best of its ability, make accommodations for such requests. Special requests will result in additional culinary fees.

### **MENU PRESETS OVER GUARANTEES**

When opting for pre-set courses, Sandestin® will offer up to one additional table set of pre-set offerings at no additional charge to the group. Pre-set meal offerings over one additional table setting will incur additional culinary fees.

### **MEAL GUARANTEES**

Final meal guarantees are due 5 business days in advanced of the first scheduled catered event. If final guarantees are not provided, Sandestin® will assume the last counts to be the confirmed guarantee and may not be lowered. If no final guarantee is received, Sandestin® will consider the last number indicated, to be the correct guarantee number. If a number is not provided, the attendance numbers provided in your sales agreement will serve as the guarantee number.

### **FOOD SERVICE AND CANCELED EVENTS**

Should a planned food and beverage event be canceled, the following fees will apply:

- 4 - 7 Day cancellation - 50% of the total anticipated charges
- 0 - 3 Day cancellation - 100% of the total anticipated charges

Sandestin's Culinary team will prepare food for 1% over the guaranteed number. Meal functions will be set for a maximum of 5% over the food & beverage guarantee. If the guarantee is increased within 72 hours of the event Sandestin® reserves the right to make good faith substitutions when necessary. In the event that the group requests menu presets above the guaranteed amount, related fees will be applied for the additional preset menu offerings.



## **POLICIES | Culinary**

### **LENGTH OF TIME FOR BUFFETS**

To preserve the quality of our food and provide the best culinary experience for our guests, buffets may not be displayed longer than a two (2) hour duration. Some menu offerings have a 30 minute or 60 minute serve duration and should be accounted for when selecting menus.

Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity after the offered service time without incurring additional labor and production fees.

### **GUEST ROOM AMENITIES**

Sandestin's Executive Chef has created an array of creative specialty gifts that are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

### **OUTSIDE FOOD AND BEVERAGE**

To comply with local and state regulations, all banquet food and beverage items must be purchased through Sandestin® and served by our staff. As part of hosting an event, the group assumes full responsibility of all vendors, exhibitors and attendees to adhere to this policy. Should any outside food and beverage be found, the group will be solely responsible for paying any applicable corkage, service and clean up fees.

### **EXCURSION FOOD AND BEVERAGE OFFERINGS**

Sandestin is pleased to offer food and beverage selections to enhance your experience during on and off property excursions. Any food and beverage ordered for excursions or other activities, either on property or off-property become the property of the purchaser. Consumption-type breaks are not available for excursions.

## **POLICIES | Beverage Service**

### **BEVERAGE SERVICE**

Bartenders are required at all functions where alcohol is served. All bars will incur a \$25 bartender fee per bar per hour with a minimum fee of \$100 per bar. One bartender will be staffed for every 75 guests. Bartender fees will be waived for hosted bars.

All beverages must be purchased from Sandestin®. Bottle sales are not available for functions held in Sandestin® conference facilities.

Drink Tickets – With advanced notice, Sandestin® will furnish groups with drink tickets to give out to their guests.

Sandestin® bars do not offer shots.

### **HOUSE / PREMIUM / SUPERIOR BEVERAGE TIERS**

Only one tier of beverage service maybe selected per event. Sandestin reserves the right to make good faith substitutions as necessary.



## POLICIES | Banquet and Meeting Space

### FUNCTION SPACE

Function space is assigned based on the guaranteed number of attendees anticipated. Sandestin® reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. Requests to adjust contracted meeting space can result in additional venue fees.

Some needs, including but not limited to duplicate setups, special themes, draping or use of portable structures may be subject to additional charges. Any meeting materials or function decorations a program wishes to utilize within the program's function space must have prior approval from Sandestin® Conference Services.

### STANDARD MEETING OFFERINGS

Sandestin® will furnish your meeting room with the following items complimentary or per the terms of your Sales Agreement:

- Banquet chairs and tables for general seating (depending on seating style specified)
- (2) Panels of 6' x 8' stage with stairs
- Standing Wooden Podium
- Sandestin® Standard Meeting Package: Conference Notes, Pencil and Mint
- (2) Skirted Materials or Awards Tables
- (3) Easels

### STANDARD MEETING OFFERINGS CONTINUED...

For additional items, the following fees will apply. Charges below are per day and subject to taxes and service fees.

Staging (per 6' x 8' panel) \$25.00 per panel  
Standing Acrylic Podium \$150.00 each  
Skirted 6' x 30" Table \$36.00 each  
Easel \$15.00 each  
Sandestin® Logo Pen \$0.50 each

Dance Floor – Medium Oak  
21' x 21' - \$500  
24' x 24' - \$1000

Dance Floor - Parquay Oak (Hotel Effie or Baytowne)  
20' x 20' - \$1200

*The Parquay Oak dance floor is only available for groups in Hotel Effie & Baytowne Conference Centers. Additionally, Sandestin does not offer dance floor or staging at any of its outdoor venues and is only available from 3rd party vendors.*

### CONFETTI, GLITTER, AND SPARKLERS

Use of materials, such as confetti or glitter, is limited to indoor venues only and will result in a minimum cleaning charge of \$500 per occurrence. With advance notice, Sandestin® will allow the use sparklers and/or real flower pedals at outdoor venues.



## **POLICIES | Banquet and Meeting Space**

### **MEETING ENHANCEMENTS**

Let the Sandestin® Conference Services team be your one-stop source for your meeting needs and enhancements.

The following services can be contracted through your Conference Services Manager and conveniently billed to your Master Account:

Transportation (Airport / On-Property / Off-Property)  
Entertainment  
Photographer  
Florals  
Event Security  
EMS / Lifeguard Dedicated On-Site Coverage  
Themed Events / Décor  
Recreational Team Building and Kids Programs  
Excursions to include but not limited to: golf, tennis, putt-putt, bay fishing, deep sea fishing, eco-tours, beach party.

### **TIMING OF FUNCTIONS**

Excluding food and beverage, room setups will be complete 60 minutes prior to the event start time. Room configurations are set based on the program's banquet event orders. Requests for on-site set changes will result in a minimum reset fee of \$250 per occurrence. Organized food and beverage will be set up 15 minutes prior to published start times.

### **SIGNS AND BANNERS**

Sandestin® Conference Services must pre-approve any sign or banner a program wishes to display. Signs and banners are permitted only at a group's registration area and inside function rooms. Any signage must be installed by Sandestin® staff with any applicable labor charges billed to the group.

At no time can anything be taped, glued or attached to any surface without prior consent from Sandestin® Conference Services. For any materials attached to the conference center structures, regardless of damage, a minimum \$50 fee will apply for each occurrence.

### **OUTDOOR FUNCTIONS**

Starting times for outdoor functions vary during the year and should be reviewed with your Conference Services Manager. A remote service charge of \$12 per person plus 7% tax applies to all Food and Beverage functions held outside of designated conference center space, including venues located adjacent to conference facilities.

Events hosted outdoors will have the following parameters:

- Menus are restricted to display, hand-pass or buffets.
- Plated meals are not available.
- Glassware and ceramic plate ware are prohibited.

This is not an extensive list of outdoor venue guidelines. For a full list, please reach out to your Conference Services Manager.





## **POLICIES | Banquet and Meeting Space**

### **WEATHER CALLS**

All planned outdoor functions will have an alternate backup location assigned. The decision to move functions will be made after consultation with the event contact and your Conference Services Manager on the below timeline.

7:00 AM – Luncheons

11:00 AM - Dinners and Receptions

Breakfast – Due to the timeframe of setting up breakfast events, Sandestin® Banquet Managers will make early AM weather calls for scheduled AM events. Sandestin® reserves the right to make the decision to move any outdoor function to the inside alternate location based on current and/or impending weather, as predicted by the National Weather Service, to include rain, red tide, high surf, temperature and/or wind conditions. Should the weather report indicate a 60% or greater probability of inclement weather, all outdoor functions will be moved to the alternate inside location.

Once a group has made the decision to remain outside for an event, the event will be considered a rain or shine event with applicable charges being billed to the group, regardless of weather issues or service issues relating from weather related issues.

### **NOISE ORDINANCE**

To comply with Sandestin® and local noise ordinances, all music and/or other excessive noise disruptive to any other resort guest or function must end by 10:00 p.m.

### **TURTLE NESTING SEASON**

To comply with local and state ordinances, any and all lighting, whether decor or practical, must be turned off no later than 9:00 pm for events occurring on the beach or surrounding areas.

### **SERVICE LABOR AND DELIVERY CHARGES**

All sales relating to functions held on Sandestin® property are subject to applicable state/local taxes (currently 7%) and a taxable service charge (currently 24%). All events hosted in the Baytowne Conference Center will be subject to a 2% Arts and Entertainment Fee. Events hosted in Hotel Effie are not subject to the 2% Arts and Entertainment Fee.

Taxes, service charges and fees are subject to change without notice. Service labor fees for food functions, such as chef and carver fees, will be found on the applicable menu pages.

A minimum \$150 charge will apply for any deliveries made off property. On-property deliveries, such as golf course, beach and villas are subject to a minimum \$50 delivery charge.



## **POLICIES | Banquet and Meeting Space**

### **BILLING**

A master account must be established for billing of any function or event. Credit applications must accompany your signed sales agreement. Functions may also be billed to a guest room folio or credit card (Visa, MasterCard, American Express, Discover, Diner's Club). Checks are accepted, only if a credit card authorization is used as a guarantee.

Services secured from an outside contractor, on the client's behalf, may be billed directly to your account. All outside services billed through Sandestin® will be subject to a twenty percent (20%) handling charge.

### **SECURITY**

Sandestin® is not responsible for any meeting or personal items left in function rooms or public areas in or around the conference center. This includes personal items, displays, display items, or other materials.

### **AUDIOVISUAL**

Sandestin® offers our groups the best on-site support and technology through our Sandestin® AudioVisual Department. As defined in your group sales agreement, Sandestin® AudioVisual has first right of refusal for any group needs. For a list of pricing or to set up a consultation with Sandestin® AudioVisual, please reach out to your Sandestin® Conference Services Manager.

### **EXHIBIT AND TRADE SHOW SERVICES**

Requests for power or rigging support within the facility must be approved in advance by Sandestin® Conference Services with applicable charges billed to the group.

Sandestin® offers complimentary wireless internet services in all conference facilities. Dedicated (wired) high-speed internet connections and phone lines are available at an additional rate.

Sandestin® offers assistance in arranging both tabletop and booth set up. Our preferred vendor offers competitive prices for drayage services and booth setup. Should an outside, non-preferred vendor be selected as the trade show provider, the following fees will apply as needed.

Trade show common area cleaning, trash pickup:  
\$200 per occurrence

After show teardown cleaning (bulk trash):  
\$350 per occurrence



## **POLICIES | Banquet and Meeting Space**

### **OUTSIDE VENDORS AND SERVICE PROVIDERS**

Sandestin® provides groups with a list of preferred vendors. Sandestin's preferred vendor list is always under review to provide groups with the highest level of service and products. Should a group decide to provide their own vendors, the vendor will need to comply with all conference center policies, as well as provide all documentation necessary to gain access to the resort.

Failure to adhere to Sandestin® policies will result in fees billed to the vendor. In the event that the vendor does not pay the fees, the group assumes any remaining debts. A list of vendor policies can be provided by your Sandestin® Conference Services Manager.





[sandestin.com/gather/meetings](https://sandestin.com/gather/meetings)