

BREAKFAST MENU



TABLE OF CONTENT

3 Buffets
4.....Plated
5.....Enhancements
6.....Stations



BREAKFAST BUFFETS

RISE & SHINE

Seasonal Fresh Fruit Display
Muffins, Danish, Croissants
Cream Cheese, Butter, Assorted Fruit Preserves
Scrambled Eggs, Fresh Parsley
Applewood - Smoked Bacon & Sausage Links
Roasted Red Bliss Potatoes

MORNING HAS BROKEN

Seasonal Fresh Fruit Display
Greek Yogurt, Traditional and Seasonal Accompaniments
Scones, Danish, Croissants, Assorted N.Y. Style Bagels
Cream Cheese, Butter, Assorted Fruit Preserves, Devonshire Cream
Scrambled Eggs, Fresh Parsley
Cheese Blintzes, Berry Compote
Applewood - Smoked Bacon & Sausage
Jacksonville Rice Grits

BELLA SUNRISE

Florida Fruit Salad
Greek Yogurt, Traditional and Seasonal Accompaniments
Danish, Croissants, Coffee Cake, Assorted N.Y. Style Bagels
Cream Cheese, Butter, Assorted Fruit Preserves
Spinach, Roasted Mushroom and Goat Cheese Frittata
Traditional Eggs Benedict, Truffle Hollandaise
French Toast, Tropical Fruit Chutney
Applewood - Smoked Bacon & Sausage Links
Yukon Gold Hash Browns

LAKE SIENA SUNRISE

Seasonal Fresh Fruit Display
Greek Yogurt, Traditional & Seasonal Accompaniments
Chocolate Croissants, Warm Sticky Buns
Smoked Salmon Display, to include:
Sliced Tomatoes, Red Onions, Cream Cheese, Plain & Everything Bagels
Prosciutto Baked Eggs Florentine
Buttermilk Pancakes, Maple Syrup, Warm Blueberry Compote
Applewood-Smoked Bacon & Sausage Links
Roasted Yukon Gold Potatoes, Peppers and Onions





PLATED BREAKFAST

1ST TEE

First Course

Tropical Fruit Sampler, Vanilla Yogurt

Entrée

Country Style Scrambled Eggs, Fresh Parsley
Applewood - Smoked Bacon, Roasted Potatoes

CAVALLO

First Course

Florida Oranges, Seasonal Berries, Whipped Cream

Entrée

Vanilla Bean French Toast, Sausage Links
Roasted Pineapple & Brown Sugar Compote

SOUTHERN BELLE

First Course

Deviled Eggs, Paprika

Entrée

Chicken & Waffles, Bourbon Infused Maple

CELEBRATION

First Course

Prosciutto Wrapped Melon & Caprese Skewers

Entrée

Poached Eggs, Hollandaise, Citrus and Lump Crab Salad,
Fingerling Potatoes

VETTA

First Course

Smoked Salmon, Tomatoes, Red Onions, Cream Cheese,
Toasted Mini Bagels

Entrée

Traditional Eggs Benedict, Truffle Hollandaise
Fingerling Potatoes, Crab and Red Pepper Hash
Jumbo Asparagus

BREAKFAST ENHANCEMENTS

CHOICE OF THE FOLLOWING

GREEK YOGURT, SEASONAL BERRIES & GRANOLA

EGG & CHEESE BISCUIT OR BAGEL

HAM, EGG & CHEESE CROISSANT

BACON, HAM OR SAUSAGE & CHEESE BISCUIT OR BAGEL

MORNING BURRITO

Scrambled Eggs, Cheddar & Choice of Bacon, Sausage, Turkey Sausage or Tofu & Vegan Cheese, Flour Tortilla

INDIVIDUAL QUICHE, SEASONAL INGREDIENTS

SLICED FRESH FRUIT

SPINACH, ARTICHOKE, MUSHROOM & GOAT CHEESE FRITATTA

SMOKED SALMON, MINI BAGELS

Chive Crème Fraiche

ASSORTED N.Y. STYLE BAGELS, CREAM CHEESE & WHIPPED BUTTER.

EUROPEAN STYLE BREAKFAST PASTRIES

FRUIT KABOBS, HONEY YOGURT

STICKY BUNS

BREAKFAST STATIONS

CHEF ATTENDED OMELET STATION

Aged Cheddar, Swiss Cheese, Roasted Mushrooms, Ham, Red Bell Peppers, Red Onions, Applewood - Smoked Bacon, Fresh Parsleys, & Diced Tomatoes

BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

Choice of One Breakfast Item, Warm Poached Stone Fruits, Maple Syrup

BRUNCH STATIONS

SALMON WITH ARTICHOKE AND SPINACH EN CROUTE

Dill Crème Fraiche

SERVES 20

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

SERVES 30

ROASTED TENDERLOIN OF BEEF

Red Wine Jus, Horseradish Cream,
Artisan Rolls

SERVES 20

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

SERVES 30

**CHEF ATTENDANT FEE FOR BREAKFAST & BRUNCH STATIONS
MINIMUM ORDER TO SERVICE FINAL GUEST COUNT**

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers,
Artichokes, Grilled Mushrooms, Prosciutto Di
Parma, Bresola, Cappicola & Soppresata
Chef's Selection of Cheeses, Rustic Italian
Bread & House Made Focaccia

MARKET TABLE

Mt. Tam, Rouge Creamery Smokey Blue, Brie,
Manchego, Aged Cheddar, Herb Crusted
Goat Cheese, Seasonal Fruit Display, Jams,
Dried Fruit, English Crackers & Bread Display

LUNCH MENU



TABLE OF CONTENT

3	Buffets
5.....	Plated
6.....	Mid-Day Breaks



CHILLED BUFFETS

COBURGO

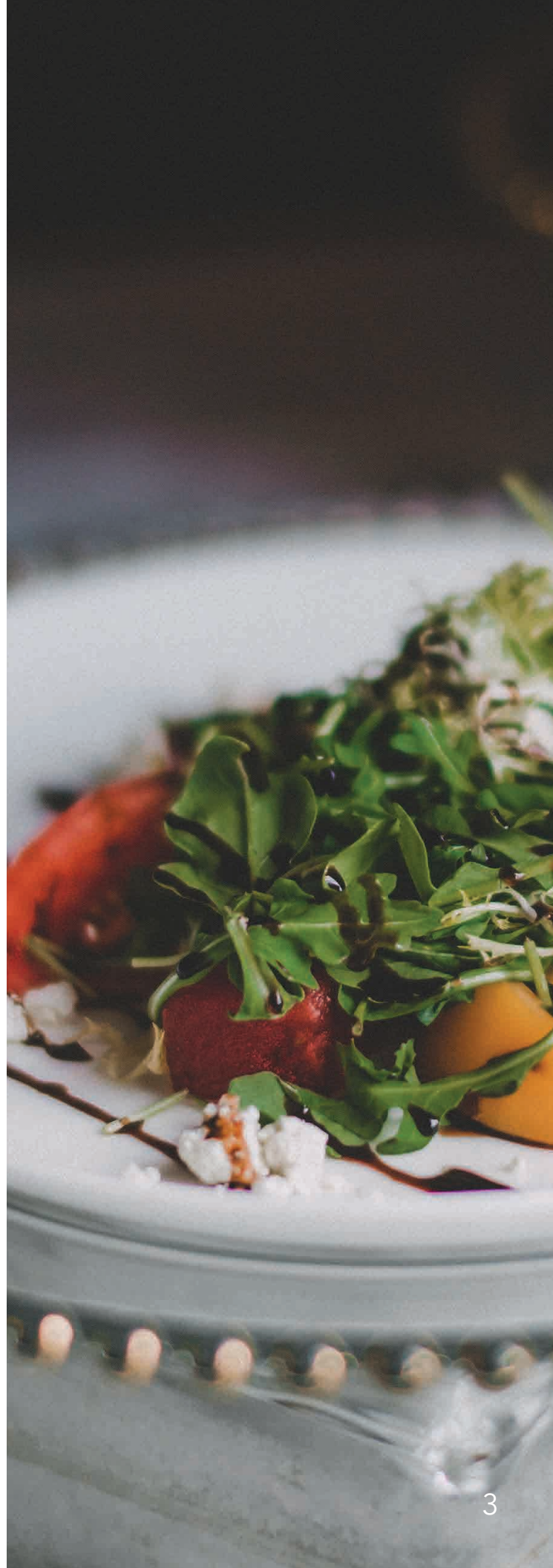
Grilled Chicken Breast, House Greens, Grape Tomatoes
Hard Boiled Eggs, Bacon, Red Onions & Blue Cheese Dressing
Turkey BLT Wrap
Ham, Swiss, Rye
Tuna Salad, Croissant
Old Fashioned Potato Salad, Cole Slaw & Fresh Fruit Salad
Mini Banana Cream Pies & Florida Key Lime Pies

CRETE

Basket of Greens, Cucumbers, Olives, Feta, Red Onions
Balsamic & Greek Vinaigrette
Roasted Artichoke & Fusilli Pasta Salad
Red Pepper Hummus, Sundried Tomato Tapenade
Crispy Pita Points & Grilled Vegetables
Mediterranean Vegetarian Wrap
Grilled Chicken Caesar Wrap
Lamb Slider, Goat Cheese, Tomato Jam
Berry Ricotta Cream Pie and Bread Pudding

PENIDO

Spinach Salad, Boursin Cheese, Candied Walnuts
Raspberry Vinaigrette
Marinated Citrus & Cous Cous Salad
Roasted Mushroom, Grilled Asparagus & Oven Roasted Tomatoes
Gourmet Skewers, to Include:
Fresh Melon & Prosciutto
Marinated Shrimp, Scallop & Artichoke
Ahi Tuna, Hearts of Palm
Citrus Grilled Chicken, Sweet Bell Peppers, Lime Vinaigrette
Raspberry Tart
Chocolate Opera



HOT BUFFETS

MINI GOURMET SANDWICHES

SELECTION OF THREE

Marinated Shrimp & Chorizo Salad
Avocado Aioli, Soft Roll

BBQ Smoked Beef Brisket, Chipotle Cheddar
Caramelized Onions, Brioche Roll

Pressed Salami, Pepperoni, Provolone, Italian Loaf

Buffalo Chicken and Provolone Slider, Soft Roll, Ranch

Tofu Burger, Mushrooms, Roasted Red Peppers

Smoked Ham & Gouda, Spicy Mustard, Pretzel Bun

*All Sandwiches Come With An Assortment of
Kettle Style Chips, Pasta Salad & Fruit Salad*

THE ALAMO

Fried Corn Tortillas, House Made Guacamole
Grilled Chorizo, Hominy and Roasted Pepper Salad

Beef or Chicken Fajita Station

Marinated Beef or Chicken, Corn, Black Bean and
Red Pepper Relish

Flour Tortillas, Sour Cream, Diced Tomatoes

Aged Cheddar Cheese

Blackened Shrimp & Snapper, Cilantro Cream

Chipotle Rubbed Chicken

Refried Beans & Fiesta Rice

Jalapeño Corn Muffins

Traditional Flan

Fried Churros, Rolled In Cinnamon Sugar

THE ALL AMERICAN

Iceberg Lettuce, Grape Tomatoes, Applewood Smoked Bacon
Blue Cheese Crumbles & Ranch Dressing

BBQ Chicken

Flame Grilled Sirloin Burger

Lettuce, Sliced Tomatoes, Red Onions

Provolone, Swiss & Cheddar Cheese

Pickles, Ketchup, Mayonnaise, Yellow Mustard

Traditional Potato Salad, Cole Slaw & Smoked Baked Beans

New York Cheese Cake & Apple Pie

LIPSIA

Basket of Greens, Red Onions, Grape Tomatoes,
Cucumbers, Garlic Croutons

Champagne & Herb Vinaigrette

Grilled Vegetable Ratatouille

Seared Mahi Mahi, Grain Mustard Sauce

Grilled Skirt Steak Puttanesca

Roasted Fingerling Potatoes & Marinated Vegetables

Assortment of Pastries and Tarts

TRADITIONAL PIZZA DISPLAY

Tossed Caesar Salad

Garlic Knots

Thin Crust or Regular Crust

Includes House Made Marinara, Mozzarella Cheese

Two Styles of Pie & Three Different Toppings Each

Toppings

Ham

Ricotta

Pepperoni

Anchovies

Pineapples

Red Onions

Black Olives

Italian Sausage

Banana Peppers

Fresh Mozzarella

Tomatoes

Fresh Basil

CHILLED PLATED LUNCHEONS

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

BLUE CRAB

Mixed Greens, Asparagus, Boursin Cheese, Champagne Vinaigrette

BLACKENED CHICKEN

Baby Greens, Strawberries, Raspberries, Blueberries, Candied Pecans, Goat Cheese, Citrus Vinaigrette

GRILLED SHRIMP

Local Blackberries, Mixed Greens, Watercress, Camembert, Toasted Macadamia Nuts, Mandarin Oranges, Honey Vinaigrette

CHILLED CRAB & AVOCADO TIMBALE

Hearts of Palm, Citrus Vinaigrette

DESSERT

KEY LIME TART

TIRAMISU

CHOCOLATE MOUSSE, RASPBERRY JAM

HOT PLATED LUNCHEONS

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

SEARED CHICKEN & GNOCCHI

Vegetable Medley, Parmesan Cream

HERB ROASTED CHICKEN

Wild Mushrooms, Parmesan Risotto, Broccolini, Truffle Cream

BRAISED BEEF SHORT RIBS

Potato Puree, Roasted Vegetables, Demi-Glace

PAN SEARED SALMON

Hearts of Palm, Citrus Vinaigrette Red Pepper Polenta Cake, Baby Green Beans, Citrus Beurre Blanc

DESSERT

CRÈME BRÛLÉE

STRAWBERRY SHORT CAKE

LEMON MERINGUE TART

WARM CHOCOLATE BROWNIE A LA MODE

MID-DAY BREAKS

30 MINUTES OF SERVICE

CLASSIC TREATS

Reese's Cups, Hershey's Chocolate Bars, Twizzlers, Kit Kat Bars
Assorted Kettle Style Chips
Mesquite Bar-B-Que, Sour Cream, Salt & Vinegar
Assorted Dr. Brown's Soda
Black Cherry, Root Beer, Cream Soda, Ginger Ale

MOVIE NIGHT

Buttered Popcorn
Nachos & Cheese Dip
Mini All Beef Hot Dogs
Sour Patch Kids
M&Ms
Assorted Coke Products

LATIN FLAIR

Beef Empanadas, Chimi Churri
Chicken Tostadas
Yucca Fries, Garlic Dipping Sauce
Fruit Skewers, Sweet Plantains
Coconut Guava Cheesecake & Pineapple Upside Down Cake

GOURMET GRILLED CHEESE BAR

Roasted Tomato Soup Cups
Brie, Fig Jam and Arugula on Toasted Rye
Havarti, Colby & Cheddar on Toasted Whole Wheat
Swiss & Applewood Smoked Bacon on Toasted Sourdough
Assorted Craft Sodas

COOKIES & COFFEE

SELECT THREE COOKIES

House Made Soft & Chewy Cookies
Chocolate Chip
Peanut Butter
Oatmeal Raisin
White Chocolate Chip
Macadamia Nut
Gourmet Coffee Station
Caramel and Vanilla Flavored Syrups
Vanilla, Hazelnut, Almond Milk Creamers

ASIAN FARE

Presented in Asian style take-out boxes with chop sticks and traditional flatware
Vegetable Pot Stickers, Spicy Dipping Sauce
Pork Pot Stickers, Soy Dipping Sauce

POMODORO

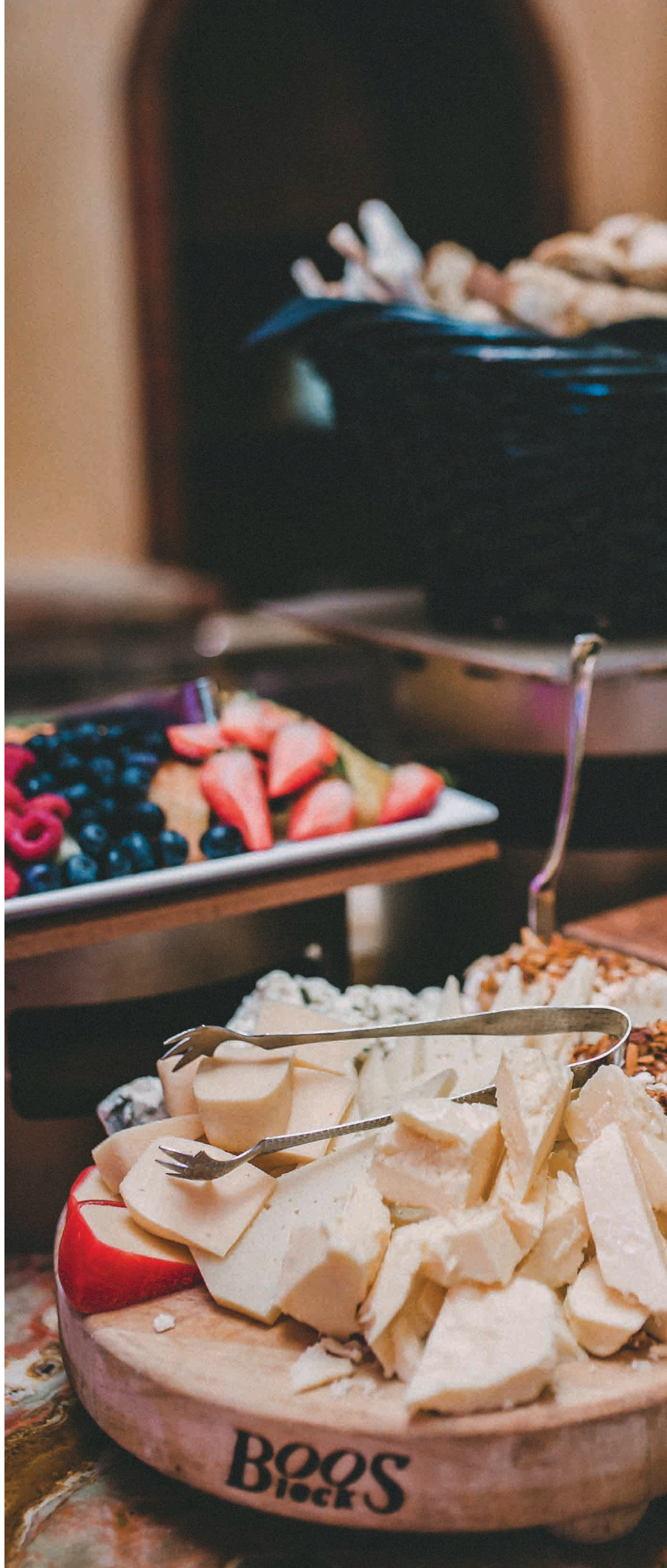
Roasted Tomato Soup, Gourmet Grilled Cheese
Traditional Tomato Bruschetta
Vine Ripe Tomatoes, Fresh Mozzarella
Balsamic Drizzle Skewers
Sundried Tomato Tapenade, Pita Points

DINNER MENU



TABLE OF CONTENT

3.....	Hors D'oeuvres
4.....	Culinary Displays
5.....	Culinary Stations
7.....	Plated
11.....	Buffets





BUTLER PASSED

50 PIECES MINIMUM

CHILLED

Smoked Salmon Mousse, Blini, Crème Fraiche
Shrimp Cocktail, Cocktail Sauce
Sesame Crusted Tuna, Jicama Slaw, Edible Spoon
Peach Crostini, Ricotta, Ginger Crystals, Honey Glaze
Caribbean Lobster & Pineapple, Filo Cup
Beef Tartar, Capers, Edible Spoon
Peruvian Ceviche
Compressed Watermelon & Goat Cheese Skewer, Balsamic Glace
Grilled Mediterranean Calamari Skewer
Deviled Egg, Domestic Caviar
Antipasto Skewer

WARM

Asian Grilled Tofu, Wonton Cup
Maryland Style Crab Cake, Sriracha Aioli
Vegetable Spring Roll, Thai Chili Sauce
Sicilian Eggplant Caponata Tart
Blackened Prawn, Spicy Aioli
Indian Style Samosas, Tamarind Sauce & Mint Chutney
Mushroom Arancini, Truffle Crema
Coconut Shrimp, Orange Horseradish Marmalade
Prosciutto Wrapped Sea Scallop
Beef Brochette, Chimmi-Churri
Tandoori Chicken Satay, Cucumber Riata
Tempura Chicken, Kalbi Aioli
Seared Scallop, Pickled Ginger Mignonette
Domestic Lamb Chop, Tamarind Glace
Mini Beef Wellington
Chicken & Waffles
Grilled Annatto Chicken, Jalapeno Aioli

CULINARY DISPLAYS

ONE HOUR OF SERVICE

FROM THE EARTH

Selection of Raw, Grilled & Marinated Vegetables
Grape Tomatoes, Baby Carrots, Celery Sticks
Portobello Mushrooms, Asparagus, Squash & Zucchini
Bell Peppers, Eggplant, Cremini Mushrooms
Ranch & Sundried Tomato Dip

MARKET TABLE

Seasonal Fruit Display
Lamb Chopper, Smokey Blue, St. Andre Brie
Aged Manchego, Barbers English Cheddar &
Cruled Goat Cheese
House Made Jams, Dried Fruit, Lavash
English Crackers & Rustic Bread Display

MEDITERRANEAN TABLE

Eggplant Baba Ganoush, Herb Tabbouleh
Sun Dried Tomato Tapenade
White Bean Hummus, Red Bell Pepper Hummus
Roasted Cremini Mushrooms, Marinated Olives
Raw Carrot & Celery Sticks
Pita Bread and Pita Chips

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers, Artichokes
Grilled Mushrooms
Prosciutto Di Parma, Bresola, Cappicola & Soppresata
Assorted Italian Cheese
Garlic and Herb Oil Infused Dipping Oil, Unsalted Butter
Rustic Italian Bread & House Made Focaccia

CHILLED SEAFOOD DISPLAYS

FRESHLY SHUCKED OYSTERS & CLAMS

100 PIECE MINIMUM

STONE CRAB CLAWS

MARKET PRICE

CHEF'S CHOICE OF ASSORTED SUSHI ROLLS

Served With Soy, Pickled Ginger & Wasabi

20 ROLL MINIMUM

CULINARY STATIONS

PIEDMONT RISOTTO

PLEASE SELECT TWO

Chef Attendant Optional

Lobster & Truffle Risotto, English Peas, Chanterelles
Braised Beef Short Ribs, Parmesan Risotto, Barolo Reduction
Seared Scallops, Asparagus & Mushroom Risotto
Butternut Squash Risotto, Apple Bacon & Maple Butter

PAELLA DISPLAY

Saffron Rice, Chorizo, Shrimp, Clams, Mussels and Vegetables

PASTA STATION

PLEASE SELECT TWO

Chef Attendant Optional

Gnocchi, Sundried Tomatoes, Spinach, Pine Nuts, Basil, White Wine Sauce
Pappardelle Pasta, Beef Short Ribs, Peas, Wild Mushrooms, Spicy Arrabiata Sauce
Fusilli Pasta, Grilled Chicken, Asparagus, Tomatoes, Basil Pesto Sauce
Cheese Tortellini with Vegetables and Vodka Sauce

Pasta Stations Include Parmesan Reggiano & House Made Rustic Garlic Bread

CRAB CAKES

Chef Attendant Optional

Jumbo Lump Crab, Spicy Slaw, Sriracha Aioli

SHRIMP & GRITS

Key West Rock Shrimp, Crispy Pancetta,
Jacksonville Cheddar Grits, Red Pepper Coulis

ASIAN FARE

Vegetable Potstickers, Spicy Dipping Sauce
Pork Potstickers, Soy Dipping Sauce
Assorted Steam Dumplings



CARVING STATIONS

Select One of the Following Side Dishes: Truffle Whipped Potatoes, Red Bliss Mash, Roasted Fingerling Potatoes, Wild Rice, Rainbow Baby Carrots, or Marinated Vegetable Medley. Servings must be ordered for entire guest count. Chef Attendant included.

LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

SERVES 20

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Dill Crème Fraiche

SERVES 20

OVEN ROASTED TURKEY

Turkey Gravy, Roasted Garlic Aioli, Artisan Rolls

SERVES 30

ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber-Yogurt Sauce, Olive Rolls

SERVES 20

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

SERVES 40

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

A Jus, Horseradish Cream, Artisan Rolls

SERVES 30

CEDAR PLANK SALMON

Tomato and Olive Stew, Focaccia Bread

SERVES 40

SALT CRUSTED WHOLE SNAPPER

Chilled Mango – Pepper Relish, Lavash

SERVES 25

ROASTED TENDERLOIN OF BEEF

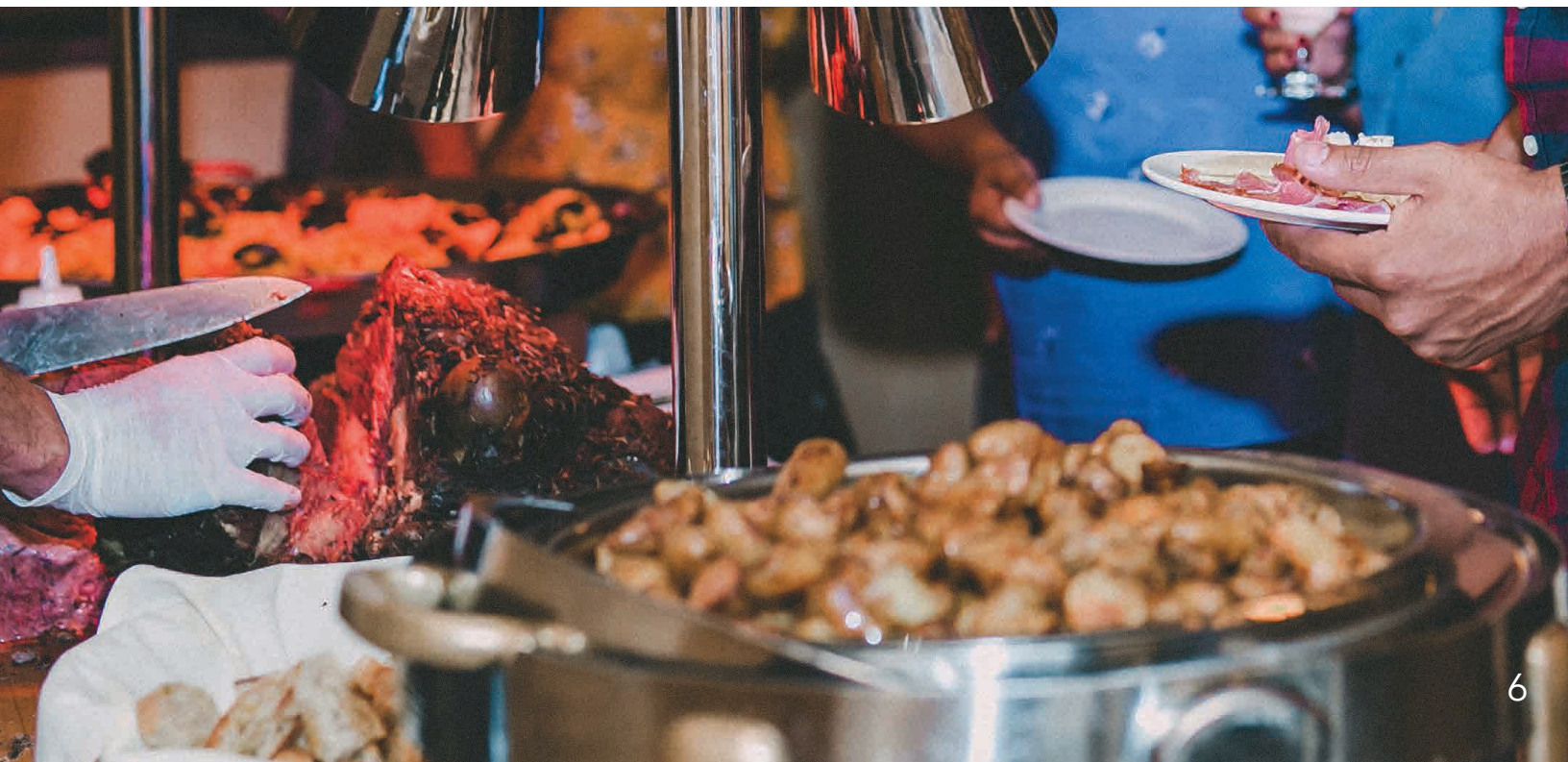
Horseradish Cream, Red Wine Jus, Artisan Rolls

SERVES 20

ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

SERVES 125



PLATED DINNERS

THREE COURSE MINIMUM

SOUPS

Pappa al Pomodoro, Parmesan Crisp
Vichyssoise, Creamy Potato & Leek
Sweet Corn Bisque, Cilantro Crème Fraiche
Lobster Bisque, Tarragon Marshmallow
Roasted Butternut Squash Soup, Spiced Apples, Hazelnut Crema
Pumpkin Bisque, Pistachio Whipped Cream
Crab Bisque, Sherry Cream
Italian Wedding

SALADS

Traditional Caesar Salad, Aged Parmesan Crisp
Roasted Beet Salad, Red Beets, Goat Cheese, Candied Pecans,
Dried Cranberries, Spinach, Frisee, Blood Orange Vinaigrette
Winter Greens, Sliced Almonds, Sun-Dried Cranberries, Julienned
Fennel & Pears, White Balsamic Dressing
Garden Greens, Sun Dried Tomatoes, Red Onions, Toasted Pine
Nuts, Boursin Cheese, Balsamic Vinaigrette
Watercress & Frisee, Honey Roasted Apples, Dried Cherries,
Cheddar, Raspberry Vinaigrette
Baby Iceberg, Applewood - Smoked Bacon, Blue Cheese Crumbles,
Grape Tomatoes, Ranch Dressing
Bibb Lettuce, Dried Cherries, Blue Cheese, Grape Tomatoes,
Spiced Pecans, Merlot Vinaigrette
Red Oak Lettuce, Almond Crusted Goat Cheese, Asparagus,
Marinated Tomatoes, Almond Vinaigrette
Heirloom Tomatoes, Buffalo Mozzarella, Petite Basil, Balsamic

APPETIZERS

Three Cheese Ravioli, Crispy Pancetta
Meat Bolognese, Pappardelle, Shaved Asiago
Ahi Tuna Tartare, Olives, Capers Cream of Cauliflower, Seared Sea Scallop
Seared Duck Breast, Petite Arugula Salad, Applewood - Smoked Bacon Vinaigrette
Jumbo Scallop, Meyer Lemon-Fennel Risotto
Sweet & Spicy Shrimp, Polenta, Tomato Caper Jam
Mushroom Ravioli, Truffle Foam



PLATED DINNERS

SURF & TURF

5 oz. Grilled Filet Mignon & Choice of One 4 oz. Seafood

Sea Bass

Butter Poached Lobster

Grilled Jumbo Shrimp & Scallop Brochette

Choice of Two Sides

Vidalia Onion Whipped Potatoes

Garlic Whipped Potatoes

Truffle Whipped Potatoes

Sweet Potato Mash

Roasted Fingerling Potatoes

Wild Mushroom Risotto

Parmesan Risotto

Grilled Zucchini, Squash and Roasted Red

Peppers

Broccoli & Petite Carrots

Asparagus

Seared Salmon

Jumbo Crab Cake

Choice of One House Made Sauce

Red Wine Jus

Peppercorn Jus

Citrus Beurre Blanc

Dijon Butter

Garlic & Herb Beurre Blanc

Black Garlic Beurre Blanc

MEAT ENTRÉES

BONE IN PORK CHOP

Sweet Potato & Yucca Hash, Crispy Brussel Sprouts

Tamarind Demi-Glace

BLUE CHEESE CRUSTED FILET MIGNON

Vidalia Whipped Potatoes, Jumbo Asparagus, Petite Carrot

Demi-Glace

SAUTÉED VEAL SCALOPPINI

Potato Puree, Broccoli, Mushroom Jus

GRILLED RIB EYE

Roasted Marble Potatoes, Sautéed Garlic, Roasted Red Pepper

& Broccoli, Red Wine Jus

GRILLED FILET MIGNON

Cheddar Potato Hash Soufflé, Wild Mushroom Vol-Au-Vent

Roasted Tri-Color Cauliflower

ROASTED RACK OF LAMB

Herb Gnocchi, Ratatouille, Balsamic Jus

BRAISED BEEF SHORT RIBS

Onion Potato Puree, Demi-Glace

SEAFOOD ENTRÉES

HERB CRUSTED SALMON

Horseradish Mash, Asparagus, Shaved Fennel
Lemon Dill Butter

VANILLA SCENTED MAHI MAHI

Compressed Pineapple, Sweet Potato Mousseline
Crispy Brussel Sprouts, Mango Beurre Blanc

GRILLED SALMON

Dill Risotto, Baby Zucchini, Sunburst Squash
Lemon Pepper Beurre Blanc

ALMOND CRUSTED SNAPPER

Cous Cous, Haricot Verts, Hazelnut Beurre Blanc

BLACKENED JUMBO SHRIMP & SCALLOP BROCHETTE

Saffron Risotto, Green Peas, Roasted Tomatoes
Red Peppers, Fresh Parsley

SEARED SEA BASS

Potato Dauphinoise, Grilled Artichoke, Sunburst Squash
Eggplant & Olive Ragout

COCONUT CRUSTED GROUPER

Jasmine Rice, Baby Carrots, Mango Beurre Blanc

CHICKEN ENTRÉES

CHICKEN PICCATA

Capelini Pasta, Roasted Romanesco, Broccolini
Lemon Chive Beurre Blanc

SUNDRIED TOMATO & GOAT CHEESE STUFFED CHICKEN BREAST

Pesto Whipped Potatoes, Broccolini, Roasted Tomatoes
Herb Beurre Blanc

PROSCUITTO WRAPPED CHICKEN

Roasted Red Pepper Polenta Cakes, Baby Zucchini
Petite Carrots, Marsala Jus

CHICKEN SCALOPPINI

Wild Mushroom Risotto, Asparagus, Sunburst Squash
Parmesan Cheese, Madeira Jus

FRENCH CUT CHICKEN BREAST

Pancetta Risotto, Haricot Verts, Baby Carrot, Thyme Jus

PISTACHIO LEMON PESTO CRUSTED FREE RANGE CHICKEN

Citrus & Asparagus Risotto, Seasonal Vegetables, Garlic Jus

SPINACH AND ARTICHOKE STUFFED CHICKEN

Garlic Mashed Potatoes, Broccoli, Roasted Tomatoes
Herb Buerre Blanc

VEGETARIAN & VEGAN ENTRÉES

**Denotes Vegan Option*

THREE CHEESE RAVIOLI

Eggplant & Tomato Ragout, Micro Herbs

EGGPLANT PARMESAN

Chef's Choice of Pasta, Vegan Mozzarella
Marinara, Rustic Garlic Bread

BRAISED ENDIVE

Portobello Mushrooms, Confit Baby Pepper
Chèvre Soubise

*GRILLED RATATOUILLE CANNELLONI

Squash, Zucchini, Eggplant, Linguini, Marinara

*SESAME SEARED TOFU

Broccoli, Carrots, Soba Noodles

*GRILLED EGGPLANT

Zucchini Pasta, Avocado Cucumber Sauce

PLATED DESSERTS

KEY LIME TART

Raspberry Puree

DECADENT CHOCOLATE CAKE

Stone Fruit Compote

CHEESECAKE CRUNCH

Blueberry & Raspberry Compote

PECAN PIE

Caramel Sauce, Vanilla Ice Cream

APPLE TORTE

Vanilla Gelato



DINNER BUFFETS

PARIGI

Baby Arugula, Shaved Fennel, Roasted Peppers
Orange Segments Lemon Vinaigrette
Mediterranean Calamari, Antipasto Salad
Pan Seared Mahi Mahi, Roasted Tomato Coulis
Chicken Saltimbocca, Basil Leaf, Balsamic Jus
Broccolini, Garlic Whipped Potatoes, Herb Roasted Potatoes

LEONARDO DA VINCI

Traditional Caesar Salad, Garlic Croutons
Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
Grilled and Marinated Vegetables
Skirt Steak, Balsamic Jus
Seared Salmon, Sautéed Spinach, Roasted Tomatoes, Asiago Alfredo
Chicken Picatta, Capers, Artichokes, Arugula, Lemon Buerre Blanc
Potato Gnocchi, Spinach, Pine Nuts, Sundried Tomatoes
Roasted Root Vegetables

SMOKING SUMMER

Iceberg, Grape Tomatoes, Applewood - Smoked Bacon, Ranch Dressing
Cole Slaw & Southern Potato Salad
Roasted Chipotle BBQ Chicken
Hickory Smoked Beef Brisket
Seared Citrus Spiked Salmon
Butter Braised Corn on the Cob
Molasses Baked Beans
Corn Bread, Sweet Butter
Seasonal Cobbler
Homemade Apple Pie

LEPOLI

Maine Lobster Bisque
Romaine Hearts, Grape Tomatoes, Red Onions, Crispy Pancetta
Garlic Croutons, Shredded Parmesan, Caesar Dressing
Chilled Shrimp Display Over Ice, Lemon Wedge, Cocktail Sauce
Grilled Asparagus, Champagne Vinaigrette
Seared Black Bass, Pesto Cream, Roasted Tomatoes
Veal Osso Bucco, Tomato Risotto, Chippolini Onions
Mousseline Potatoes, Rainbow Carrots



DINNER BUFFETS

SALENTO

Blend of Frisee, Arugula, Watercress, Grapes, Chèvre, Tarragon, Roasted Cipollini Onions, Balsamic Vinaigrette
Duck Prosciutto Salad, Mandarin Oranges, Cous Cous, Drunken Cherry Dressing
Seared Red Snapper, Ratatouille, Fried Panisses "Croutons"
Chicken Scaloppini, Wild Mushroom Risotto, Garlic Beurre Blanc
Pork Roulade, Stuffed with Wilted Arugula, Apricots
Toasted Pint Nuts, Mustard Beurre Blanc
Traditional Creamy Potato Gratin
Garlic & Herb Marinated Broccoli & Roasted Red Peppers



CHILDREN'S MENU



FIRST COURSE

Seasonal Fruit Plate
Organic Vegetable Plate
House made Chicken Soup

MAIN COURSE

Chicken Tenders, Five Cheese Mac N Cheese, Carrots
Grilled Chicken, Pasta, Tomatoes, Alfredo Sauce
Individual Rustic Pizza

AFTER DINNER MENU



DESSERT PRESENTATIONS

Also Offered A La Carte, Minimum of 50 Pieces Per Item

BUILD YOUR OWN VENETIAN TABLE

COLD OPTIONS

Tiramisu
Espresso Crème Brûlée
Tres Leches Shooters
Chocolate Dipped Cannoli
Turtle Cheesecake, Caramel Drizzle
Key Lime Tartlet
Traditional Eclair
Traditional Flan
Strawberry Shortcake
Seasonal Panna Cotta
Pineapple Upside Cake
Open Faced Strawberry Eclair
Angel Food Cake, Fresh Berries
Grand Marnier Crème Brûlée
Blueberry & Raspberry Ricotta Cream Pie
Nutella & Mascarpone Panna Cotta
Coconut Panna Cotta, Passion Fruit Compote
New York Cheesecakes, Strawberry Compote
Chocolate Mousse, Raspberry Compote
Assorted Cake Shooters

HOT OPTIONS

Pecan Tart
Baked Apple Pie
Seasonal Fruit Cobbler
Warm Bread Pudding, Crème Anglaise



DESSERT PRESENTATIONS

Chef Prepared Stations.

DONUT BAR

Apple Cider Donuts
Lemon Blueberry
Red Velvet

ZEPPOLE STATION

Traditional Dough & Oreo
Raspberry & Chocolate Fillings
Cinnamon & Powdered Sugar

FLAMING DONUTS

Two different type of Donuts flambéed with Liqueur

GELATO BAR

Three Flavors & Four Toppings

Add Soft & Chewy Cookies for Ice Cream Sandwiches!

BUILD YOUR OWN ICE CREAM FLOAT

Three Sodas, Two Ice Creams

DESSERT ENHANCEMENTS

Minimum Order of Four Dozen Per Type

Assorted French Macarons
House Made Cupcakes, Topped with
Swiss Meringue Buttercream

House Made Chocolate Truffles
Chocolate Covered Strawberries
House Made Soft & Chewy Cookies

FAREWELL FAVOR TABLE

Pricing Varies Upon Offerings

Send your guests off with a thoughtful & personalized favor, sweet or savory, created by Bella Collina's talented culinary team. Includes box or wrapping as needed.

AFTER DINNER OFFERINGS

LATE NIGHT BITES BUTLER PASSED

50 PIECES MINIMUM

Fried Green Tomatoes, Ranch
Gourmet Grilled Cheese, Roasted Tomato Soup
Chicken Empanadas, Avocado Aioli
Chicken Tostadas, Warm Queso
Lobster Roll, Hawaiian Hot Dog Style Bun
Beef Sliders, Cheddar, Fried Onions, Horseradish Cream
Italian Meatballs, Spicy Marinara
Truffle and Parmesan Fries Presented in Take Out Boxes
Chicken Pot-Stickers, Asian Slaw, Soy Dipping Sauce
Pork Belly Taco, Steamed Bun, Spicy Aioli

MAC 'N CHEESE BAR

Selection of Two, One Hour of Service

Gruyere & Pancetta
Chicken & Pesto
Maine Lobster
Truffle Infused, Shaved Parmesan

SLIDER BAR

Selection of Two, One Hour of Service

Beef Slider, Blue Cheese, Caramelized Onions
Fried Chicken Buffalo, Blue Cheese, Lettuce, Tomato
Black Bean Burger, Swiss, Fried Avocado, Onions, Sautéed Mushrooms
Grilled Chicken Slider, Apple-wood Smoked Bacon, Lettuce, Tomato, Ranch
Includes Truffle Fries Shooters



DRINKS MENU



TABLE OF CONTENT

3.....Open Bar
4.....Consumption Bar
5.....Beverage Stations



OPEN BAR PACKAGES

Charged Per Person

FULL PREMIUM BAR PACKAGE

PREMIUM LIQUOR **ONE HOUR** **TWO HOURS** **THREE HOURS**
BEER & WINE

*New Amsterdam Vodka, Bombay Gin, Bacardi Silver, Camarena Silver Tequila, Jim Beam Bourbon
Dewar's White Label Scotch, House Red & White Wine Blend, Assorted Local Craft Beers.*

BEER & WINE BAR PACKAGE

BEER & WINE **ONE HOUR** **TWO HOURS** **THREE HOURS**
RED & WHITE SANGRIA
CHAMPAGNE & PROSECCO

PICK TWO SIGNATURE DRINKS

MARGARITAS & BOURBON **ONE HOUR** **TWO HOURS** **THREE HOURS**
MARTINIS & SCOTCH

SELECT SIGNATURE BAR OPTIONS

BLOODY MARY BAR **ONE HOUR** **TWO HOURS** **THREE HOURS**

MIMOSA BAR

MARTINI BAR

(Select Three Flavored Vodkas. Citron, Standard, Vanilla, Cucumber, Raspberry, Pear, Lemon)

MARGARITA BAR

(Add your choice of shot: Grand Marnier, St. Germain, Cointreau)



CONSUMPTION BAR

Hosted by Client

TOP SHELF COCKTAILS

*Tanqueray Gin, Bombay Sapphire Gin, Tito's Vodka, Grey Goose Vodka
Hornito's Plata Tequila, Herradura Silver Tequila, Captain Morgan Rum
Mount Gay Rum, Crown Royal Whiskey, Jack Daniel's Whiskey
Genfiddich Scotch 12 Year, Johnny Walker Black Label Scotch*

PREMIUM COCKTAILS

*New Amsterdam Vodka, Bombay Gin, Bacardi Silver
Camarena Silver Tequila, Jim Beam Bourbon, Dewar's White Label Scotch*

SELECT SCOTCH, BOURBON & CORDIALS

DOMESTIC BEER

IMPORTED & CRAFT BEER

HOUSE WHITE WINE

HOUSE RED WINE

TABLESIDE WINE

HOUSE CHAMPAGNE AND PROSECCO

SOFT DRINKS/ASSORTED JUICES/ BOTTLED WATER





BEVERAGE STATIONS

INFUSED WATER STATIONS

Choice of Orange, Lemon or Cucumber Slices

CHILLED BEVERAGE STATIONS

Choice of Iced Tea or Lemonade

Choice of Orange, Guava, Pineapple, or Watermelon

COFFEE STATION

(Tableside Complimentary)

Regular & Decaffeinated

ENHANCED COFFEE STATION

Lattes, Espressos, Cappuccinos, Seasonal Flavored Creamers, Rock Candy, Brown Sugar Cubes, Dark & White Chocolate Shavings, Orange Zest, Cinnamon

SEASONAL HOT TEAS

Selection of Tea Forte's Hot Tea, Individual Tea Pot, Lemon Wedge

HOT CHOCOLATE STATION

Regular & Salted Caramel Hot Chocolate, Whipped Cream White & Dark Chocolate Shavings, Mini Marshmallows

ALL DAY BEVERAGE SERVICE

Regular Coffee, Decaffeinated Coffee & Hot Tea (Refresh Two Times)
Assorted Sodas, & Bottled Water