



Luncheon and Brunch Selections

*20% Service Charge & 7% Sales Tax will be added to all Charges
Pricing subject to change without notice.*

Bridal Luncheon Baby Shower Luncheon

~ Luncheon Entrees ~

Chicken Salad Sandwich Served on a Croissant
With a side of Fresh Greens

OR

Maine Lobster Salad Open-Faced Sandwich
With a side of Fresh Greens

~ To Finish ~

Mini Dessert Sampler

Coffee, Tea and Soda

\$15.95 Per Person

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Plated Luncheon Selections

~ To Start ~

(Please Pre-select Soup or Salad)

Choice of Soup or Garden Fresh Salad with House Dressing

Rolls and Butter

~ Plated Luncheon Entrees ~

Choice of One

~ Chicken ~

Breast of Chicken with Tarragon Mushroom Cream

Coconut Chicken Breast with Tropical Fruit Salsa

~ Meat ~

4 oz. Filet Mignon served with Sauce Béarnaise

~ Fish ~

Chargrilled Salmon with Corn Salsa or Cucumber Dill Sauce

Entrees Served with Choice of Vegetables Du Jour,
and Chefs Choice of Potato, Rolls & Butter,

(Choice of any two Entrees for a Combination Plate ~ add \$6.50 per person)

~ To Finish ~

Coffee, Tea and Iced Tea

~ Special Dessert Menu ~

Choice of One

Key Lime Pie, Light Swiss Chocolate Mousse, Cheesecake with Strawberries,
Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé, Tiramisu

or

~ Viennese Pastry Table ~

(Additional Surcharge of \$4.95 per guest)

\$28.00 per person

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Champagne Brunch Buffet |

~ To Start ~

Champagne Punch
Tray of Fresh Fruits and Berries

~ Chef's Stations ~

Bon Appetit Omelet Station - Prepared to Order
Onions, Assorted Cheeses, Tomatoes and Mushrooms

~ Brunch Entrees ~

Carved Ham with Golden Raisin Glaze
Sautéed Hash Brown Potatoes with Onions & Red & Green Peppers
Chicken Napoleon Finished with Sweet Pecan Butter
Toasted Biscuit with Grilled Ham, Poached Egg & Sauce Hollandaise
Butter Croissants

~ To Finish ~

Coffee Station with Whipped Cream, Lemon
& Orange Zest & Chocolate Morsels

Wedding Cake or Specialty Cake
(Service Included)

~ Below Items are Included ~

Gold or Silver Charger Plates, Complimentary Centerpiece, Special Chair Covers and Sashes,
(Chef Charge Included)

\$48 per person

(Minimum of 50 guests)

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Champagne Brunch Buffet II

~ To Start ~

Champagne Punch
Tray of Fresh Fruits and Berries

~ Chef's Stations ~

Bon Appetit Omelet Station - Prepared to Order
Onions, Assorted Cheeses, Tomatoes and Mushrooms

~ Brunch Entrees ~

Carved Turkey Breast with Golden Raisin Glaze
Chicken Napoleon Finished with Sweet Pecan Butter
Toasted Biscuit with Asparagus, Poached Egg & Sauce Hollandaise
Hash Brown Potatoes with Onions, Red & Green Peppers
Butter Croissants

~ To Finish ~

Coffee Station with Whipped Cream, Lemon
& Orange Zest & Chocolate Morsels

Wedding Cake or Specialty Cake
(Service Included)

~ Below Items are Included ~

Gold or Silver Charger Plates, Complimentary Centerpiece, Special Chair Covers and Sashes,
(Chef Charge Included)

\$48 per person

(Minimum of 50 guests)

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Bon Appétit Brunch Buffet

~ To Start ~

Butler Passed Mimosas for One Hour
Chilled Fruit Juices
Mirror Display of Fresh Fruit and Berries

~ Menu ~

Cheese Blintzes with Fresh Strawberry Sauce,
Three Cheese Hash Brown Potatoes,
Fresh Mozzarella Sliced with Red & Yellow Tomatoes Drizzled with Balsamic Dressing,
Classic Chicken Marsala
Assorted Muffins & Croissants

Choice of One:

Eggs Benedict ~ Grilled Ham and Sauce Hollandaise
Eggs Goldenrod ~ Sausage Patty & Cream Sauce
Eggs Françoise ~ Artichoke Bottoms & Sauce Béarnaise

~ To Finish ~

Wedding or Specialty Cake & Service

Coffee, Tea, Iced Tea

~ Below Items are Included ~

Gold or Silver Charger Plates, Complimentary Centerpiece, Special Chair Covers and Sashes,

\$42.00 Per Person
(Minimum 50 Guests)

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Dinner Selections

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Plated Dinner Entrees

~ To Start ~

Choice of Soup or Garden Salad

~ Choice of Entree ~

Pre-selection Required

~ Poultry ~

Classic Chicken Marsala

Chicken Cordon Bleu with Sauce Béarnaise

~ Seafood ~

Chargrilled Salmon with Cucumber Dill Sauce

Mahi Mahi Vera Cruz with Tomatoes, Olives, Peppers, Garlic & Olive Oil

~ Beef ~

10 oz. Prime Rib of Beef Au Jus (min. 15 orders)

10 oz. New York Strip Steak

6 oz. Filet Mignon Served with Sauce Béarnaise

Entrées Served with Choice of Vegetables du Jour
& Chefs Choice of Potato, Rolls & Butter, Coffee, Tea

~ To Finish ~

Choice of

Key Lime Pie, Light Swiss Chocolate Mousse, Cheesecake with Strawberries,
Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé, Tiramisu

Or

~ Viennese Pastry Table ~

(Additional Surcharges of \$4.95 per person)

\$39 per person

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Combination Plated Dinner Entrees

~ To Start ~

Choice of Soup or Garden Salad

~ Choice of Entree ~

Pre-selection Required

~ Combination Plate ~

6 oz. Petit Filet Mignon served with Sauce Béarnaise &
Grilled Chicken Breast with Tomato Basil Salsa

6 oz. Petit Filet Mignon & Lump Crab Cake with Shrimp Garni

Entrées Served with Choice of Vegetables du Jour
& Chefs Choice of Potato,

Rolls & Butter, Coffee, Tea

~ To Finish ~

Choice of

Key Lime Pie, Light Swiss Chocolate Mousse, Cheesecake with Strawberries,
Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé, Tiramisu

Or

~ Viennese Pastry Table ~

(Additional Surcharges of \$4.95 per person)

\$46 per person

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Special Events Menu

~ Semi Private Main Dining Room ~
Rehearsal ~ Wedding ~ Anniversary

~ Appetizer Plate Garni ~

(Choice of 3 Pre-selection Required)

Chilled Melon w. Prosciutto
Almond Baked Brie Cheese W. Cranberry Sauce
Ahi Tuna w. Wasabi Cream & Pickled Ginger
Button Mushroom w. Spinach & Feta Cheese
Spanokopita w. Yogurt & Cucumber Dip

~ Menu ~

~ Bon Appetit House Salad ~

~ Choice of Entrée ~

Pre-selection Required

Filet Mignon of Beef 6 oz. w. Port Wine & Shallot Demi,
Grilled Salmon w. Plum Tomatoes, Capers, Olives & Roasted Garlic,
Twin Chicken Breast Roasted w. Pearl Onion & Button Mushrooms in a Burgundy Wine Sauce,
Vegetarian Option
Phyllo Purse Filled with Organic Spinach, Portobello Mushrooms and Roasted Peppers with Balsamic
Syrup & Pesto,
Or for your convenience, we offer:
Combination Plate of 4oz. Filet with Bordelaise Sauce and a Jumbo Lump Crab Cake with Cucumber
Dill Dressing

~ To Finish ~

Choice of One

Swiss Chocolate Mousse w. Pirouline Cookie, German Cheesecake w. Fresh Strawberries & Whipped
Cream, Vanilla Bean Ice Cream with Fresh Seasonal Berries

Coffee, Tea

\$35.95 per person

Substitute Dessert for a Wedding/Specialty Cake

Additional Surcharge \$4 per person

All Appetizers & Entrees must be preselected at least 48 hours in advance of event

*20% Service Charge & 7% Sales Tax will be added to all Charges
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Complete Dinner Specials

~ Semi Private Main Dining Room ~

Three Course Special

~ Soup or Salad ~

~ Entrees ~

Gulf Shrimp with Artichokes and Mushrooms

Roasted Half Rack of Lamb in a Pecan Crust

Osso Bucco of Pork Garni

Pan Seared Salmon with Sauce Remoulade

Chicken Napoleon finished with a with a Sweet Pecan Butter

Petit Filet Mignon

All Entrees Served with Vegetable, Potato or Rice Pilaf

~ To Finish ~

Chocolate Mousse or Viennese Raspberry Pudding

with Whipped Cream

Coffee or Hot or Iced Tea

\$22.95 per person

A guaranteed number of guests will be required 2 days prior to the event

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Banquet Buffet

(Minimum 50 Guests)

~ To Start ~

Choice of Soup

or

Garden Fresh Salad with House Dressing

{Please Pre-select Soup or Salad}

Rolls and Butter

Served to your Guest Tableside

~ Buffet Entrees ~

Roast Prime Rib of Beef Au Jus- Carved to Order,

Chicken Chasseur, Marsala or Piccata,

Mahi Mahi or Salmon,

Fresh Fillet Sautéed with Parsley Lemon Butter,

Potatoes and Vegetables Du Jour

~ To Finish ~

Coffee, Tea and Iced Tea

~ Special Dessert Menu ~

Choice of One

Key Lime Pie, Light Swiss Chocolate Mousse, Cheesecake with Strawberries,

Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé, Tiramisu

or

~ Viennese Pastry Table ~

(Additional Surcharge of \$4.95 per guest)

\$46.00 per guest

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Latin Buffet

~ To Start ~

Platter of Fresh Fruits and Berries

Butler Passed Hors D'Oeuvres

Brochette of Smoked Sausage and Grilled Pineapple

Ham and Queso Fresco

Chicken Quesadilla

Platter of either Guacamole or Pico de Gallo Salsa with Crispy Corn Tortilla Chips

~ Served Tableside ~

Mixed Greens with Cucumber and Tomato with a Creamy Herb Dressing

~ Buffet Entrees ~

Roast Pork in Adobe Spice ~ Carved in Room

Grilled Mahi with Toasted Corn, Roasted Red Peppers, Cilantro and Key Lime Butter

Chicken Roasted with Onions, Peppers and Ancho Chili

Accompanied by

Black Beans and Yellow Rice

~ To Finish ~

Cinnamon Dusted Plantains on Vanilla Ice Cream with Dulce Leche

Coffee and Tea

\$30.00 per person

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Additional Soup and Salad Selections

~Soups~

Sweet Tomato and Wild Rice

Three Cheese and Sauvignon Blanc with Crostini

Consommé with Vegetable Julienne and Fresh Herbs

~Salads~

Bon Appetit Garden Salad with a Light Vinaigrette

Baby Greens with Belgium Endive and Radicchio

Fresh Spinach with Grape Tomatoes, Mozzarella and Ripe Olives

Additional surcharges may apply when substituting soups or salads

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Passed Hors D' Oeuvres

Priced Per Piece

Scotch Smoked Salmon Canapé with Mustard Dill and Caper Mayonnaise 3.50

Five Spice Tuna with Cucumber Wasabi Relish 3.50

Spanakopita with Yogurt and Cucumber Dip 3.50

Mini Beef Wellington with Sauce Béarnaise 3.50

Spiced Sausage Filled Mushroom Caps 3.50

Broiled Crabmeat Herb- Stuffed Shrimp 3.50

Chilled Melon with Imported Prosciutto 3.50

Asparagus Wrapped with Smoked Salmon 3.50

Hibachi Beef Sate with Monterey Jack Cheese 3.50

Jalapeno Peppers Stuffed with Cheddar Cheese 3.50

Button Mushroom with Spinach and Feta Cheese 3.50

Cherry Tomatoes with Herbed Cheese and Roasted Walnuts 3.50

Baked Chicken Cordon Bleu Bites with Dijon Mustard Dressing 3.50

Strawberry with Boursin Cream Cheese and Orange Honey 3.50

Skewer of Mozzarella, Artichoke & Sun-Dried Tomato with Pesto Cracked Peppercorns 3.50

Miniature Lump Crab Cakes with Creole Remoulade 4.50

Maine Lobster Canapé with Cognac Dressing 4.50

Mini Brie En Crout with Raspberries 4.50

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Hors D'Oeuvre Displays & Chef Stations

~ Displays ~

Fresh Fruit and Cheese with Assorted Crackers and Breads

\$ 6.50 per Guest

Assorted Vegetables and Relish Served with Cucumber Dill Sauce.

\$ 3.85 per Guest

Jumbo Gulf Shrimp with Brandy and New Orleans Remoulade Sauce

\$ 4.95 each (100 pieces minimum)

Scotch Smoked Salmon Side ~ Served with Dill Dressing, Sour Cream, Chopped Egg, Rye Points
Melba Toast, Capers and Onions.

\$ 215.00 (Serves 35 Guests)

Roast Turkey Breast with Mini French Bread, Orange- Cranberry Relish & Condiments

\$ 215.00 (Serves 30 Guests)

~ Stations ~

Peppered Petit Filet Mignon, Pan-Seared with Green Peppercorn Sauce & Crostins

\$ 4.95 per piece

Petit Lamb Chops Sautéed with Classic Béarnaise

\$ 5.50 per piece

Prime Roast Rib of Beef Carved in Room with Horseradish Sauce, Condiments and Petit French Bread

\$ 325.00 (Serves 35 Guests)

Chefs Pasta Station - Cheese Tortellini and Penne Rigatoni Pasta Tossed to Order with Choice
of Tomato Basil Sauce or Classic Alfredo Sauce. Served with Parmesan Sticks.

\$ 9.50 per Guest

Hand Carved Roasted Pork Rubbed with Caraway & Marjoram,

Served with Creamy Dijon Dressing & Mini French Loaves.

\$ 215.00 (Serves 35 Guests)

Hand Tossed Fresh Caesar Salad Station \$ 6.00 per Guest

- add Grilled Chicken Breast \$ 4.50 per Guest, or New Orleans Style Jumbo Shrimp \$ 6.00 per Guest

All Station Items Require a Chef ~ Additional Charge of \$ 75.00

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Themed Breaks,
Working Lunches
And Afternoon Teas

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Working "on the go" Lunches

The Shipyard

Albacore Tuna Salad served on choice of bread with Lettuce, Tomato and assorted condiments, Whole Fresh Fruit, Individual Bag of Chips, Jumbo Chocolate Chip Cookie, Individual Soda or Water

\$19.95 per person

The Admiral

Italian Salami and Brie Cheese served on choice of bread with Lettuce, Tomato and assorted condiments, Whole Fresh Fruit, Individual Bag of Chips, Jumbo Chocolate Chip Cookie, Individual Soda or Water

\$19.95 per person

The Halyard

Smoked Ham and Swiss Cheese served on choice of bread with Lettuce, Tomato and assorted condiments, Whole Fresh Fruit, Individual Bag of Chips, Jumbo Chocolate Chip Cookie, Individual Soda or Water

\$21.95 per person

Bread Choices

Fresh baguette

Foccaccia

Wheat

Rye

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Ladies Afternoon Tea I

Assortment of Hot Tea

~

Fresh Fruit Plate

~

Assorted Canapés

~

Dessert Sampler

\$15.95 per person

Ladies Afternoon Tea II

Assortment of Hot Tea

~

Chocolate Covered Strawberries

~

Assorted Bruschetta

with mixed greens

~

Assorted Pastry Sampler

\$ 14.95 Per Person

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Themed Breaks

Cookie Lovers Break

Assorted Freshly Baked Cookies and Fresh Baked Brownies, Ice Cold Milk & Chocolate Milk, Fresh Brewed Coffee & Decaffeinated Coffee Herbal Tea, Assorted Soft Drinks & Bottled Water

\$13.95 per person

Power Break

Assorted Yogurts and Granola Bars, Fresh Seasonal Fruit, Fruit Juices, Assorted Soft Drinks and Bottled Water

\$14.95 per person

Garden Harvest Break

Garden Fresh Vegetables with Dip, Domestic Cheese and Whole Grain Crackers Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$12.95 per person

The QuarterDeck All Day Break Package

Let us start your morning with Freshly Brewed Regular and Decaffeinated Coffee, Fresh Squeeze Florida Orange Juice, Assorted Muffins, And a Fresh Fruit Display

10:00 AM

Refresh beverages, remove juice,
Add Bottled Water and Assorted Soft Drinks

12:00 PM

Working "on the go" Lunches
Refresh beverages

2:30 PM

Refresh all beverages and add Assorted Cookies

\$42.95 per person

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Dessert Options

Key Lime Pie
Cheesecake Fritter with 3 Sauces
Bananas Foster Flambé
Tiramisu
Swiss Chocolate Mousse w. Pirouline Cookie
German Cheesecake w. Fresh Strawberries & Whipped Cream
Vanilla Bean Ice Cream with Fresh Seasonal Berries
Plantains on Vanilla Ice Cream with Dulce Leche
Apple Strudel
Chocolate Bourbon Pecan Pie
Triple Chocolate Decadence Supreme Torte

Any of the above desserts \$6.00

Viennese Pastry Table \$12.00

Assorted Mini Pastry Sampler \$7.00

Mini Dessert Sampler \$3.00

~ Cakes ~

Wedding and Specialty Cakes \$ 7.00 per Guest and up
(Includes Cake and Service)

Cake Service only ~ \$ 4.00 per person

Additional surcharges may apply when substituting Desserts

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Beverage Service

Beverage Service may be arranged for your function by utilizing the following: an "Open Bar Service" (Client pays for all Bar beverages consumed) Charges will be added to your Functions Invoice, or a "Cash Bar" (All Bar beverages consumed are paid for individually by the Client's Guest). If a Cash Bar is selected, a \$75.00 Set up Fee will be charged up to 75 guests, \$150.00, 75+ guests. Should the Cash Bar Revenue exceed \$150.00/\$300.00 the Set up Fees will be waived.

For your convenience, a combination of the above may be selected.

Well	6.50
Call	7.50
Premium	9.00
Wine	5.50
Domestic Beer	3.50
Imported Beer	6.00
Soda	2.50
Virgin	3.95
Juice	2.95

Non-Alcoholic Fruit Punch \$ 50.00 per Gallon
Alcoholic Rum Fruit Punch \$ 95.00 per Gallon
Champagne Punch \$ 104.50 per Gallon
Punch Fountain \$ 50.00 Rental Fee

~ Wine & Champagne ~
Please refer to our Wine List

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Special Set Up Service

~ Dance Floor ~

\$ 295.00

~ Overtime Charges ~

\$ 295.00 per hour

~ Deluxe Sunset Ceremony ~

Includes Officiant, Chapel Set up to include: Isle Runner, Traditional Arch, Chair Set-up, Chair Covers, on site Ceremony Coordination, 1 hour Rehearsal day before event

\$ 795.00

~ Sunset Ceremony ~

Chapel Set up to include: Isle Runner, Traditional Arch, Chair Set-up, Chair Covers, on site Ceremony Coordination, 1 hour Rehearsal day before event

\$ 595.00

~ Audio Visual Equipment ~

Podium/Microphone, Slide Projector, Overhead Projectors, AV Screen
Rental Fees Vary

Our Banquet Staff will be happy to discuss other amenities and furnish referrals for Special Services to complete your party planning needs.

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