

Harborview Center

Catering Menus



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*We will gladly customize or create any menu
to meet the needs of your group*



300 Cleveland Street, Clearwater, FL 33755
Phone: 727-462-6778 Fax: 727-462-6798
www.harborview-center.com

Breakfast

Buffet Selections

Minimum 50 Guest
\$50.00 set-up fee for less than 50 guests

Sunrise Breakfast Buffet

*Assorted Chilled Juices
Sliced Seasonal Fresh Fruit Display, Assorted Breakfast Bakeries
Fluffy Scrambled Eggs, Breakfast Potatoes
Bacon, Sausage Links and French Toast with Maple Syrup
Fresh Columbian Coffee, Decaf and Hot Tea*
\$17.50

Executive Continental Breakfast

*Assorted Chilled Juices
Sliced Seasonal Fresh Fruit Display
Assorted Breakfast Bakeries
Fresh Columbian Coffee, Decaf and Hot Tea*
\$11.25

Healthy Start

*Assorted Whole Fresh Fruit
Granola Bars, Assorted Yogurt with Toppings
Assorted Juices and Bottled Water
Fresh Columbian Coffee, Decaf and Hot Tea*
\$10.95

Continental Breakfast

*Assorted Chilled Juices
Assorted Pastries, Muffins and Turnovers
Fresh Columbian Coffee, Decaf and Hot Tea*
\$8.75

Breakfast

Buffet Additions

Minimum 50 Guest
\$50.00 set-up fee for less than 50 guests

Breakfast Sandwich Station

Scrambled Eggs with Ham and Cheese on your Choice of Tortilla, Croissant or Kaiser Roll
\$7.50

French Toast Station

*A Variety of Sourdough, Cinnamon Raisin, Croissant, and Brioche Dipped in a Kahlua Cream Batter
Served with Flavored Syrup*
\$7.95

Smoked Salmon Display

Served with Bagels, Cream Cheese, Red Onion, Chopped Egg and Capers
\$8.95

Omelet Station

*Our Chefs Provide an Array of your
Favorite Ingredients and Prepare your Omelet to Order*
\$8.95
Chef Fee \$50.00

Belgian Waffle Station

*Offering Fresh Berries, Whipped Cream and Pecans
and Warm Maple Syrup*
\$7.95
Chef Fee \$50.00

Breakfast

Plated Selections

Minimum 50 Guest

\$50.00 set-up fee for less than 50 guests

Early Riser

Fresh Florida Orange Juice

Scrambled Eggs, Choice Of Bacon or Sausage Links, Breakfast Potatoes, Breakfast Bakeries

Fresh Columbian Coffee,, Decaf and Hot Tea

\$14.50

Harborview Frittata

Fresh Florida Orange Juice

Ham and Cheese, Western, or Spanish Fluffy Three-Egg Baked Casserole,

Breakfast Potatoes, Breakfast Bakeries

Fresh Columbian Coffee, Decaf and Hot Tea

\$14.50

A La Carte Selections

Assorted Muffins

\$18.00 per dozen

European Style Danish

\$24.00 per dozen

Bagels with Cream Cheese and Sweet Butter

\$25.00 per dozen

Sliced Fresh Fruit Display

\$3.25 per person

50 guest minimum

Fruit Yogurt

\$2.25 per person

Assorted Breakfast Breads

\$18.00 per loaf

Serves 10 guest

Sausage Biscuits

\$29.00 per dozen

Diced Seasonal Fruit Cup

\$2.95 each

A La Carte & Beverages

A La Carte Selections

Assorted Fresh Baked Cookies

\$18.00 per dozen

Chocolate Fudge Brownies

\$22.00 per dozen

Pretzels, Chips or Popcorn.

\$13.25 per 1 lb. Bowl

Soft Jumbo Pretzels w/ Spicy Mustard

\$2.95 each

Specialty Ice Cream Bars

*Assorted Gourmet Ice Cream Bars Served from our
Mobile Freezer*

\$3.75 each

Beverage Selections

Fresh Columbian Coffee, Decaf or Tea

\$30.00 per gallon

Three Gallon Minimum

Assorted Fruit Juices

\$30.00 per gallon

Bottled Water

\$2.00 each

Assorted Coca Cola Products

\$2.00 each

Lunch

Plated Cold Selections

All Cold Lunches Include Chefs Choice of Dessert, Iced Tea and Coffee Service

Minimum 50 Guest

\$50.00 set-up fee for less than 50 guests

Salad Trio

*White Albacore Tuna Salad, Grilled Vegetable Salad and Honey Almond Chicken Salad
Served with Tomatoes, Cucumber, Relishes and Assorted Crackers*

\$14.95

Greek Salad

*Crisp Iceberg Lettuce Accompanied by Tomatoes, Cucumbers, Pepperoncini, Kalamata Olives,
Sweet Onions, Pickled Beets, and Potato Salad with our House Recipe Vinaigrette*

Served with Rolls and Butter

\$13.75

Grilled Chicken Caesar Salad

*Sliced Grilled Chicken Breast on a Bed of Crisp Romaine Lettuce,
Garnished with Garlic Croutons and Parmesan Cheese Crisp*

Served with Rolls and Butter

\$14.95

Italian Sub Sandwich

*Baked Ham, Roast Pork, Genoa Salami, Swiss Cheese, Pickles,
Tomatoes and Mustard Mayo Spread on Cuban Bread Served with Red Bliss Potato Salad*

\$16.25

Soup and Sandwich Wrap

Soup of the Day

*Sandwich Wrap with Choice of Turkey, Honey Almond Chicken Salad or Ham and Cheese
Shredded Lettuce and Diced Tomato*

Served with Creamy Coleslaw

\$14.50

Croissant Sandwich Plate

Choose One of the Following:

*Ham And Swiss, Turkey And Swiss Cheese, Solid White Albacore Tuna Salad or Honey Almond Chicken Salad
Chef's Choice of Side Item*

\$14.95

Box Lunch

Choose One of the Following:

*Turkey, Ham, Roast Beef or Tuna Salad Sandwich on a Kaiser Roll
Served with Potato Chips, Whole Fresh Fruit, Soft Drink or Bottled Water Chocolate Chip Cookie*

Appropriate Condiments

\$14.95

Lunch

Plated Entrees Include Salad, Chef's Choice of Starch and Vegetable and a Dessert Selection

Minimum of 50 Guest

\$50.00 set-up fee for less than 50 guests

Choose One House Salads

*Caesar Salad-Crisp Romaine with Croutons, Parmesan Cheese and Caesar Dressing
Harborview House Salad –Mixed Greens with Tomato, Jicama, Toasted Pumpkin Seeds,
Cucumber, Tomato, and Choice of Dressings*

Chicken Selections

Pan Sautéed Bourbon Street

Sweet and Spicy Topped with Onions, Garlic, Mushrooms, Pecans and a Bourbon Caramel Sauce
\$18.95

Flat Grilled Caribbean Curry

Served with Mango Relish and a Sweet Coconut Curry Cream Sauce
\$17.95

Char-Grilled Polynesian

Marinated with Pineapple, Honey and Soya with a Sweet and Tangy Glaze
\$17.95

Flat Grilled Tropical

Tamarind Marinated with a Brandied Fruit Relish
\$18.95

Pan Sautéed Mediterranean

Garlic Oil Marinated and Served with a Sun Dried Tomato Artichoke Tapenade
\$17.95

Pan Sautéed Georgia

Golden Brown, Topped with a Warm Peach Compote
\$18.95

Pan Sautéed Parisian

Topped with Melted Bleu Cheese ,Served with a Dijon Herb Demi-Glace
\$18.95

Lunch

Chicken Selections

Pan Sautéed Potato Crusted

Golden Potato Crusted with a Herb Chicken Stock Sauce
\$17.95

Braised New Mexico Molé

Served with Sweet and Spicy Ancho Chile Salsa
\$17.95

Flat Grilled Monterey

Topped with Tomato, Apple-Wood Smoked Bacon, Avocado Slices and Monterey Jack Cheese
\$18.95

Flat Grilled Toasted Almond Crusted

Golden Brown Toasted Almond Crust with a Citrus Buerre Blanc
\$17.95

Char-Grilled Southwestern

Fresh Coriander and Lime Marinated with a Green Chile Tomatillo Salsa
\$17.95

Oven Roasted Arizona Spiced Rubbed

Savory Southwestern Flavors with Caramelized Orange Cream
\$16.95

Flat Grilled Asian

With a Sweet Hoisin Glaze Topped with a Mandarin Scallion Relish
\$19.95

Oven Roasted Margarita

Tequila Lime Marinade Topped with a Avocado Tomato Salsa
\$18.95

Pan Seared and Baked New Orleans

Cajun Seasoned with a Seafood Etouffée Sauce
\$19.95

Lunch

Plated . Beef . Pork . Veal . Selections

*Includes House Salad, Entrée, Chef's Choice of Starch, Vegetable and Dessert Selection
Accompanied by Assorted Rolls, Butter, Iced Tea and Coffee Service.*

Roast New York Strip Loin

*Slow Roasted New York Strip Loin Topped with a Mushroom Demi-Glace
\$23.95*

Grilled Delmonico Steak

*Topped with a Herb Butter and Crisp Fried Onion Strings
\$23.75*

Roasted Flank Steak

*With a Sun-Dried Tomato Stuffing and Demi-Glace De Provence
\$21.95*

Pineapple Tamarind Marinated Flank Steak

*Broiled and Served with a Chimichurri Sauce
A mix of olive oil, vinegar, parsley, onion, garlic and spices
\$21.95*

London Broil

*Sliced London Broil Topped with a Wild Mushroom Demi-Glace
\$24.95*

Mojo Pork Loin

*Pork Loin Marinated in Garlic and Citrus Juices Slow Roasted Served with a Mojo Demi-Glace
\$18.95*

Chef's Select Veal Scaloppini

*Tender Veal Sautéed with Roma Tomatoes Garlic and Herbs Topped with a Light Bleu Cheese Demi-Glace
\$20.95*

Lunch

Seafood Selection

Choose Your Catch

Arctic Char

\$21.95

Mahi Mahi

\$21.95

Amberjack

\$21.95

Swordfish

\$22.95

Flounder

\$19.95

Grouper

\$20.25

Tilapia

\$18.95

Halibut

\$21.95

Seabass

\$22.95

Snapper

\$22.95

Salmon

\$20.95

Wahoo

\$22.95

Choose Your Style

Flat Grilled

Blackened

Char - Broiled

Sautéed

Fried

Baked

Choose Your Sauce

Lemon Butter

Mango Salsa

Tequila Orange

Tomato Basil

Cilantro Lime

Lemon Pesto

Citrus Mango Relish

Lunch

Plated Pasta Selections

*Includes House Salad, Entrée, and Dessert Selection
Accompanied by Assorted Rolls, Butter, Iced Tea and Coffee Service.*

Grilled Chicken Alfredo

*Grilled Chicken Breast with Roasted Vegetables
Over Penne Pasta with a Creamy Garlic Alfredo Sauce*
\$16.95

Cajun Pasta

*Andouille Sausage and Blacked Chicken
Over Cavatappi Pasta with a Roasted Pepper Cream Sauce*
\$17.95

Scampi Pasta

*Sautéed Shrimp Scampi Served Over Fettuccini
with a White Wine and Lemon Butter Sauce*
\$18.95

Four Cheese Lasagna Bolognese

*Layered with Ricotta, Provolone,
Mozzarella, and Parmesan Cheese with a Tomato Basil Meat Sauce*
\$18.95

Roasted Garlic and Herb Pasta Primavera

*Penne Pasta with Flame Roasted Vegetables
Tossed in a Garlic Herb Sauce*
\$17.95

Lunch

Buffet Selections

Minimum 50 Guests
\$50.00 set-up fee for less than 50 guests

The Harborview Picnic

*Harborview Salad with Two Choices of Dressings
Potato Salad, Fruit Salad, Assorted Breads and Deli Rolls Sliced Turkey, Ham, Roast Beef, Salami,
Swiss, Cheddar, American Cheeses and Relish Tray
Cookies and Brownies*
\$18.25

Fort Harrison

*Harborview Salad with Two Choices of Dressing
London Broil with Mushroom Demi, Flat Grilled Toasted Almond Crusted Chicken
Mashed Potatoes and Gravy, Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Dessert Table*
\$19.50

Osceola

*Harborview Salad with Two Choices of Dressing
Dijon Pork Loin, Herb Roasted Chicken
Mashed Potatoes and Gravy, Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Dessert Table*
\$20.50

The Family BBQ

*Potato Salad, Creamy Coleslaw
Slow Roasted Pulled Pork, Grilled Chicken Breast, Baked Beans, Corn on the Cobb,
Kaiser Rolls, Relish Tray
Cookies and Brownies*
\$20.50

Harborside

*Caesar Salad
Oven Roasted Margarita Chicken, Tilapia Mediterranean
Roasted Garlic and Herb Pasta Primavera, Roasted Red Bliss Potatoes, Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Dessert Table*
\$22.95

Dinner

Hors D'oeuvres

Priced Per 100 Pieces

Hot Selections

Fried Pork Pot Stickers with Soy Ginger Sauce

\$145.00

Oriental Spring Rolls with Plum Sauce

\$145.00

Fried Conch Fritters with Red Pepper Aioli

\$145.00

Mediterranean Chicken Brochettes

\$280.00

Mini Lump Crab Cakes with Remoulade

\$295.00

Breaded Mozzarella with Marinara Sauce

\$165.00

Mini Hot Dogs in Puff Pastry

\$150.00

Spinach & Cheese Phyllo

\$170.00

Crab Stuffed Mushrooms

\$360.00

Sausage Stuffed Mushrooms

\$230.00

Mini Cordon Blue Bites

\$155.00

Assorted Mini Quiche

\$220.00

Bacon Wrapped Scallops

\$290.00

Brie with Raspberry Bite

\$185.00

Chicken Tenders

\$180.00

Beef Brochettes

\$280.00

Breaded Scallops

\$230.00

Dinner

Hors D'oeuvres *Priced Per 100 Pieces*

Cold Selections

Prosciutto Wrapped Melon
\$140.00

Roasted Pepper, Spinach and Prosciutto Pinwheels
\$165.00

Boursin and Goat Cheese on Sourdough with Roasted Garlic
\$250.00

Assorted Sushi Tray
\$250.00

Assorted Sushi Bar and Display
Market Price & Chef Fee

Assorted Canapés
\$260.00

Endive Stuffed with Blue Cheese and Hazelnuts
\$200.00

Hummus with Pita Points
\$150.00

Fruit Brochettes
\$150.00

Tomato Basil Bruschetta
\$155.00

Shrimp Cocktail
\$320.00

Crab Claws
Market Price

Reception Displays

Minimum 50 Guests
\$50.00 set-up fee for less than 50 guests

International Cheese Display
\$3.25 per person

Garden Fresh Crudités with Dipping Sauces
\$2.75 per person

Seasonal Fresh Fruit Display
\$3.00 per person

Baked Brie Wheel with Raspberry Coulis
\$5.95 per person

Italian Antipasto Display
\$5.50 per person

Dinner

Carving Stations

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Served with Assorted Rolls and Condiments

Carving Fee \$50.00

Minimum 50 Guests

Pepper Encrusted Beef Tenderloin

\$13.95 per person

Slow Roasted Prime Rib

\$8.95 per person

Top Round of Beef

\$5.95 per person

Whole Sugar Cured Ham

\$6.25 per person

Roasted Turkey Breast

\$5.95 per person

Roast Pork Loin

\$5.25 per person

Dinner

Specialty Stations

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Chef Fee \$50.00

Martini Potato Bar

Yukon Gold, Purple Peruvian, Southern Yam and Red Skin Mashed Potatoes

Served in a Martini Glass Topped with Demi-Glace

Garnished with Your Choice of Butter, Sour Cream, Shredded Cheese,

Chopped Bacon and Chive Sprigs

\$7.95 Per Person

Tapas Station

*Assorted Breads, Pita Points, and Tri Color Chips, Red Pepper Hummus, Tomato Bruschetta
Roast Corn and Black Bean Relish, Mediterranean Olive Spread, Baja Ceviche, Green Chile Salsa,
Basil Pesto and Garlic Herb Cheese Spread*

\$8.95 Per Person

Tex-Mex Style Taco Bar

Make Your Own Taco and Nacho Bar

Spicy Chicken, Ground Beef, Shredded Lettuce, Diced

Tomatoes, Shredded Cheese, Sour Cream, Guacamole, Jalapeno Cheese Sauce

Served with Taco Shell, Corn Tortilla Chips and Flour Tortillas.

\$8.95 Per Person

Pasta Station

Choose Two Pastas

Bow Tie, Penne, Fettuccini, or Tri-Color Rotini.

Choose Two Sauces

Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces and Assorted Toppings

\$8.95 Per Person

Scampi Station

Shrimp Sautéed in Garlic Butter Over a Bed of Linguini

\$11.95 Per Person

Dinner

Plated Entrees Include Salad, Chef's Choice of Starch and Vegetable and a Dessert Selection

Minimum of 50 Guest
\$50.00 set-up fee for less than 50 guests

Choose One House Salads

Caesar Salad-Crisp Romaine with Croutons, Parmesan Cheese and Caesar Dressing

*Harborview Salad –Mixed Greens with Tomato, Jicama, Toasted Pumpkin Seeds,
Cucumber, and Choice of Dressings*

Chicken Selections

Pan Sautéed Bourbon Street

Sweet and Spicy Topped with Onions, Garlic, Mushrooms, Pecans and a Bourbon Caramel Sauce
\$21.95

Flat Grilled Caribbean Curry

Served with Mango Relish and a Sweet Coconut Curry Cream Sauce
\$22.95

Char-Grilled Polynesian

Marinated with Pineapple, Honey and Soya with a Sweet and Tangy Glaze
\$21.95

Flat Grilled Tropical

Tamarind Marinated with a Brandied Fruit Relish
\$21.95

Pan Sautéed Mediterranean

Garlic Oil Marinated and Served with a Sun Dried Tomato Artichoke Tapenade
\$21.95

Pan Sautéed Georgia

Golden Brown ,Topped with a Warm Peach Compote
\$21.95

Pan Sautéed Parisian

Topped with Melted Bleu Cheese, Served with a Dijon Herb Demi-Glace
\$21.95

Dinner

Chicken Selections

Pan Sautéed Potato Crusted

Golden Potato Crusted with a Herb Chicken Stock Sauce
\$20.95

Braised New Mexico Molé

Served with Sweet and Spicy Ancho Chile Salsa
\$20.95

Flat Grilled Monterey

Topped with Tomato, Apple-Wood Smoked Bacon, Avocado Slices and Monterey Jack Cheese
\$22.95

Flat Grilled Toasted Almond Crusted

Golden Brown Toasted Almond Crust with a Citrus Buerre Blanc
\$20.95

Char-Grilled Southwestern

Fresh Coriander and Lime Marinated with a Green Chile Tomatillo Salsa
\$20.95

Oven Roasted Arizona Spiced Rubbed

Savory Southwestern Flavors with Caramelized Orange Cream
\$20.95

Flat Grilled Asian

With a Sweet Hoisin Glaze, Topped with a Mandarin Scallion Relish
\$20.95

Oven Roasted Margarita

Tequila Lime Marinade, Topped with a Avocado Tomato Salsa
\$21.95

Pan Seared and Baked New Orleans

Cajun Seasoned with a Seafood Etouffée Sauce
\$22.95

Beef . Pork . Lamb . Selections

NY Strip Steak

Grilled New York Strip Topped with Maitre d' Butter
\$28.95

Grilled Filet Mignon

Tenderloin Topped with a Classic Cabernet Demi-Glace
\$39.95

Prime Rib of Beef

Queen Cut Roasted Prime Rib with Au Jus and Horseradish Sauce
\$32.95

Pineapple Tamarind Marinated Flank Steak

*Broiled and Served with a Chimichurri Sauce
A mix of olive oil, vinegar, parsley, onion, garlic and spices*
\$26.95

Roasted Flank Steak

With Sun-Dried Tomato Stuffing and a Herbed Demi-Glace
\$26.95

London Broil

Sliced London Broil Topped with a Wild Mushroom Demi-Glace
\$26.95

Grilled Pork Rib Chop

Grilled Bone-in Pork Chop Topped with Spiced Apple Chutney
\$25.95

Pork Loin Chops

Dijon Crusted with a Rosemary Demi-Glace
\$26.95

Oven Roasted Rack of Lamb

Crusted with Apricot and Pistachios with a Port Wine Demi-Glaze
\$33.95

Dinner

Seafood Selection

Choose Your Catch

Arctic Char
\$26.95

Mahi Mahi
\$23.95

Amberjack
\$25.95

Swordfish
\$25.95

Flounder
\$25.95

Grouper
\$25.95

Tilapia
\$23.95

Halibut
\$28.95

Seabass
\$28.95

Snapper
\$26.95

Salmon
\$25.95

Wahoo
\$27.95

Choose Your Style

Flat Grilled

Blackened

Char - Broiled

Sautéed

Fried

Baked

Choose Your Sauce

Lemon Butter

Mango Salsa

Tequila Orange

Tomato Basil

Cilantro Lime

Lemon Pesto

Citrus Mango Relish

Pasta Selections

Scampi Pasta

*Sautéed Shrimp Scampi Served Over Fettuccini
with White Wine and Lemon Butter Sauce*

\$23.95

Cajun Pasta

*Andouille Sausage and Blacked Chicken
Over Cavatappi Pasta with Roasted Pepper Cream Sauce*

\$19.95

Wild Mushroom Risotto

*Arborio Rice Blended with Wild Mushrooms
on a Bed of Grilled Vegetables*

\$19.95

Grilled Chicken Alfredo

*Grilled Chicken Breast with Roasted Vegetables Served
Over Penne Pasta with a Creamy Garlic Alfredo Sauce*

\$19.95

Four Cheese Lasagna Bolognese

*Layered with Ricotta, Provolone, Mozzarella, and
Parmesan Cheese with a Tomato Basil Meat Sauce*

\$18.95

Roasted Garlic and Herb Pasta Primavera

*Penne Pasta with Flame Roasted Vegetables
Tossed in a Garlic Herb Sauce*

\$19.95

Vegetable Lasagna

*Layers of Garden Fresh Vegetables, Ricotta Cheese, Tomato Basil Sauce and Tender
Pasta Sheets Baked and Topped with a Tomato Concasse*

\$19.95

Buffet Selections

*Includes Mixed Green Salad, Chef's Choice of Starch and Vegetable and Assorted Dessert
Accompanied by Assorted Breads, Butter, Iced Tea and Coffee Service*

Minimum of 50 Guests
\$50.00 set-up fee for less than 50 guests

Buffets are Based on One Hour Service Time to Ensure the Quality of Our Food

Coachman Dinner Buffet

*Caesar Salad
Carved Prime Rib with Horseradish Sauce, Garlic Herb Chicken with a Chardonnay Cream Sauce
Fresh Seasonal Vegetables, Pasta with Classic Pesto
Assorted Rolls and Butter
Chef's Dessert Table*
\$31.95

Harborside Buffet

*Harborview Salad with Choice of Dressings
London Broil with Wild Mushroom Demi-Glace, Garlic Herb Chicken, Creamy Alfredo Primavera,
Fresh Seasonal Vegetables, Roasted Red Potatoes
Assorted Rolls and Butter
Chef's Dessert Table*
\$24.95

Tour the Caribbean

*Harborview Salad with Choice of Dressings
Fruit Salad, Jerk Chicken, Broiled Caribbean Tilapia, Mojo Pork Loin
Black Beans and Yellow Rice, Fresh Seasonal Vegetables,
Assorted Rolls and Butter
Chef's Dessert Table*
\$25.95

The Big Easy

*Harborview Salad with Choice of Dressings
Seafood Etouffée, Bourbon Street Chicken, Jambalaya,
Red Beans and Rice, Fresh Seasonal Vegetables,
Assorted Rolls and Butter
Bread Pudding with Bananas Foster Sauce
Chef's Dessert Table*
\$27.95

Dinner

Buffet Selections

*Includes Mixed Green Salad, Chef's Choice of Starch and Vegetable and Assorted Dessert
Accompanied by Assorted Breads, Butter, Iced Tea and Coffee Service*

Minimum of 50 Guests
\$50.00 set-up fee for less than 50 guests

Buffets are Based on One Hour Service Time to Ensure the Quality of Our Food

That's Italian

*Caesar Salad
Parmesan Crust Garlic Bread, Sausage Lasagna, Chicken Marsala,
Garlic Herbed Pasta, Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Dessert Table*
\$24.95

Gulf Coast Fish Fry

*Have your Friday Night
Fish Fry any Night of the Week!
Beer Battered Grouper, Shrimp and Scallops Served with Coleslaw,
Corn on the Cob and Seasoned Potato Wedges
Chefs Choice of Dessert*
\$23.95

Mexican Fiesta

*Cheese Enchiladas, Beef and Bean Burritos, Chicken Chimichanga
with Spanish Rice, Refried Beans, Sour Cream, Guacamole, Chips and Salsa and Caramel Flan*
\$21.95

Five and Diner Cafe

*Sliders, Mini Pizzas, Foot Long Dogs, French Fry Station with Chili and Cheese
Malt Shop Shakes, Ice Cream and Floats*
\$18.95

Dessert

Dessert Selections

Included with Buffets
Chef's Choice of Assorted Cakes

Plated Dinners
Your Choice of One

Chocolate Fudge Cake
Carrot Cake
Strawberry Pound Cake
Key Lime Pie
Old Fashion Apple Pie
Chocolate Marble Cheesecake
Fried Cheesecake with Raspberry Sauce
White Chocolate Mousse with Assorted Berries

\$4.25 per order
(if ordered in addition to a menu selection)

Minimum 50 Guest
\$50.00 set-up fee for less than 50 guests

Viennese Dessert Station

Assorted Petit Fours, Tarts, Cream Puffs, Éclairs and Assorted Cakes
Served with Fresh Colombian and Decaffeinated Coffee

\$8.95 per person

Add Chocolate Fondue with an Assortment of Dipping Items

\$4.25 per person

Chocolate Fountains Available

Variety of Chocolate Accents, Logos and Designed Cups

Petit Fours

Exotic Pastries

Layered Pastries

Swiss and French Pastries

Plated Premium Desserts

Edible Centerpieces

Ask About Our Ice Creations
Center Pieces, Sculptures, Buffet Enhancements

Bar - Beverage

Beverage Selections

Hosted Open Bar by the Hour

Priced Per Guest

Minimum 50 Guests

\$50.00 set-up fee for less than 50 guests

Premium Brands

First Hour

\$10.50

Each Additional Hour

\$7.75

*Absolute, Tanqueray, Bacardi, Dewar's, Jack Daniels, Canadian Club,
and Jose Cuervo – Bottled Domestic, Import Beer and Select Wines
Bottle Water & Sodas*

Beer, Wine and Soft Drink Hosted Open Bar

Minimum 50 Guests

First Hour

\$8.00

Each Additional Hour

\$6.75

Hosted Soda, Lemonade & Water Station

\$3.50 per person

Self Service (no bartender fee)

Based on Consumption

\$5.75
\$3.75
\$4.75
\$5.75
\$1.75
\$6.75 - \$8.75

Premium Liquors
Domestic Beer
Import Beer
Wine
Soft Drinks & Bottled Water
Cordials

Cash Bars

\$6.00
\$4.00
\$5.00
\$6.00
\$2.00
\$7.00 - \$9.00

\$75.00 Bartender Fee for each bar and for every four hours of event time