

Exhibitor Menu

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GREATER FORT LAUDERDALE BROWARD COUNTY
CONVENTION CENTER

SAVOR...

At Your Service

Executive Chef
Marcel Martinez

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Food & Beverage Director
Jim Bennett

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Senior Catering Sales Manager
Melissa Ayre

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Policies

Savor...Fort Lauderdale is the exclusive food and beverage provider at the Broward County Convention Center. **No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees.** Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date.

Contracts - A signed copy of the contract outlining all catering services will be provided. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Guarantees - A guaranteed number of attendees/quantities of food is required. **This guarantee must be submitted by noon three business days before your event.** If the guarantee is not received, SAVOR...Fort Lauderdale reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. **Full payment of the balance due is payable 14 business days prior to the event.** Payment can be made in cash, check, ACH or wire transfer. **For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function.** These charges will be billed to the credit card unless payment is received at the end of the show/function.

Cancellations - Any event cancelled less than 3 business days prior to the event will incur 90% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Pricing - Prices quoted do not include 22% administrative fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Event Timeline - All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

Beverage Services - Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: **NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.**

Raw Food Disclaimer - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SAVOR...Fort Lauderdale

at Broward County Convention Center

Booth Service Catering Order Form

Return Completed Form (2) Weeks Prior to Show Date

Please fill out the following form and email/fax to Melissa Ayre, Senior Catering Sales Manager at mayre@ftlauderdalecc.com or 954.763.9551. Please wait for approval from the Catering Department.

Event Name					
Company Name:					
Billing Address:					
Booth Name:			Booth Number:		
Client Name:		Business Number:		Email Address:	
On-Site Contact:					
Fax			E-Mail Address		
Date of Service:					
Start Time					
End Time					
# of Guests					
Menu					

Exhibitors are responsible for placing any electrical orders associated with their catering order at the exhibitor's expense. Your Banquet Event Order will indicate if you need to order electric. Place orders with Edlen Electric at 954-607-7255.

SAVOR...Fort Lauderdale at Broward County Convention Center
Catering Office
Phone: 954-765-5882 Fax: 954-763-9551

BREAKFAST

Build Your Own Continental Breakfast

Minimum of 10 guests, Based on one hour of service
Surcharge of \$6.95 per person/per hour for extended service

Pick Two \$15 | Pick Three \$17 | Pick Four \$20

Assorted Whole Fruit (3)

Assorted Coffee Cakes (V)

Tropical Sliced Fruit with Berries (3)

Yogurt Parfait Muffins (V)

Individual Chobani Yogurt Smoothies (V;GF)

Assorted Latin Pastries (V)

Whole Wheat Bagels (V)

Assorted Breakfast Pastries (V)

With Low-Fat Chive Cream Cheese, Butter & Fruit Preserves

Breakfast Enhancements

Items are ideal for upgrading your Continental Breakfast
Minimum order of 12 per item

Breakfast Sandwiches

Choice of Bacon, Smoked Salmon
or Ham with Egg and Cheese
\$8 each

Breakfast Burrito

Fluffy Eggs, Mexican Style Chorizo,
Scallion, Peppers, Black Bean Spread,
Avocado and Cojita Cheese
\$9 each (Add Salsa at .75 Per Person)

Individual Breakfast Frittata (GF)

Potato, Vidalia Onion, Thyme
and Manchego Cheese
\$8 each

Buttermilk Biscuits

with Peppery Sausage Gravy
\$8 per person

Oatmeal Bar (V)

Dried Cranberries, Raisins, Granola,
Nuts, Chocolate Chips, Brown Sugar,
Cinnamon, Smoked Cheddar Grits (V,GF),
Buttery Cinnamon Cream of Wheat (V, GF)
\$6 each

Ham Wrapped Baked Egg
with Smoked Cheddar (GF)
\$32 per Dozen

Parfait Tower Bar

Vanilla Yogurt(V; GF),
Honey Granola (V; VEG),
Mixed Berries, Diced Melons,
Dried Cranberries, Dried Bananas
and Toasted Coconut (3)
\$8 per person

Seasonal Fruit Parfait (V)

Vanilla Yogurt, Honey Granola,
Passion Fruit Curd & Mixed Berries
\$5 each

Mango and Coconut Crepes (V)
with Anise Raspberry Sauce
\$5 each

Scrambled Eggs
with Cheddar Cheese
and Chives (V; GF)
\$5 per person

Raspberry Cinnamon Streusel
with Vanilla Royal Icing Tarts (V)
\$7each

Apple Filled Pancakes (V)
Mint Butter, Hazelnut Maple Syrup
\$6 each

Apple Cider Infused Bacon (GF)
\$4 per person

Chicken Apple Sausage Links (GF)
\$4 per person

Prices do not include 22% administration fee and 7% sales tax

V-Vegetarian | GF - Gluten Free | VEG - Vegan | 3 - V,GF,VEG

Catering Sales | 954.765.5882

Morning Snacks

Ciocolanti and Original Biscotti (V)
\$25 Per Dozen

**Danish Pastries, Cinnamon Rolls,
Muffins and Croissants (V)**
\$42 Per Dozen

**Assorted Bagel Middles
with Vegetable Cream Cheese (V)**
\$22 Per Dozen

Whole Fruit (VEG)
\$3 Per Piece

Assorted Kind Plus Bars (V)
\$5 Each

BLT Deviled Egg (V;GF)
\$5 Each

**Mason Jar Strawberry
and Banana Parfait (V)**
\$5 Each

**Individual Nut and Fruit
Muesli (V;GF)**
\$5 Each

Assorted Scones (V)
Preserves & Cream
\$32 Per Dozen

Fresh Sliced Fruit (V; VEG)
\$7 Per Person

A LA CARTE ITEMS

Minimum order of 12 per item

Sweet Snacks

Assorted Dessert Bars
Include Oreo Dream Bar, Chocolate Raspberry Tangos,
Lemonberry Jazz Bars and Toffee Cream Cheese Chews (V)
\$42 Per Dozen

Cookies, Brownies & Blondies (V)
\$42 Per Dozen

Assorted Cheese Cake Pops (V)
\$42 Per Dozen

Mini Macaroons (V)
\$42 Per Dozen

Assorted Flavored Yogurt Pretzels
Key Lime, Raspberry and Strawberry (V)
\$15 Per Pound

Triple Threat Chocolate Covered Almonds (V; GF)
\$30 Per Pound

**Chai Seed and Orange
Panna Cotta Cups (V)**
\$6 Each

Jelly Belly Beans (V; GF)
\$25 Per Pound

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A LA CARTE ITEMS

Minimum order of 12 per item

Savory Snacks

Flavored Popcorn (3)

Bacon, Lime Chili
and Buttered Parmesan Parsley Flavored
\$7 Per Person

Individual Bags of Potato Chips (3) or Vegetable Chips (V;GF)

\$3 Each

Individual Bags of Mixed Nuts (3)

\$3 Each

Buffalo Stampede Mix or Moonburst Blend (V)

\$28 Per Pound

Mango Coconut Energy Bites with Lime (3)

\$36 Per Dozen

Seasonal Berry Smoothie Shots (V; GF)

\$5 Each

Mini Crudité Shooter (V; GF)

\$5 Each

Avocado, Strawberry, Cheddar Toast (V)

\$24 Per Dozen

Chai Peanut Butter, Banana and Toasted Coconut Toast (VEG)

\$24 Per Dozen

Tomato, Radish, Mozzarella, Olive, Pepper & Basil Skewer with Lemon Chive Dressing (V,GF)

\$8 Each

Blue Corn Tortilla Chips and Salsa Verde (3)

\$5 Per Person

Corn and Cheese Arepas (V;GF)

with Pickled Onions and Cilantro
\$4 Each

Zucchini, Scallion, White Cheddar Muffins (V)

\$32 Per Dozen

Marshmallow Chuck Rice Manifesto Bar (GF;V)

\$5 Each

Assorted Citrus Cupcakes (V)

\$42 Per Dozen

Chocolate & Exotic Minature Desserts (V)

\$42 Per Dozen

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Cold Beverages

Assortment of Coke,
Diet Coke & Sprite
\$4 Each

Bottled Water
\$4 Each

Bottled Iced Tea
\$4 Each

Individual Bottled Fruit Juices
\$4 Each

Bottled Perrier or
San Pellegrino Water
\$5 Each

Starbuck Iced Frappuccino
Mocha, Vanilla, or Regular
\$8 Each

Monster Energy Drink 16.oz
\$6 Each

Iced Tea
\$42 Per Gallon

Lemonade
\$42 Per Gallon

Florida Orange Juice
\$48 Per Gallon

Infused Spring Water
\$84 Per 3 Gallons
Choice of Lemon, Lime,
Orange, Cucumber-Mint,
Ginseng, Lime Basil, Orange,
Star Anise, Hibiscus

Water Coolers

Water Cooler Kit and Refills

Water Cooler Kit
Chilled Water dispenser includes
5 gallons of Spring Water
and disposable 7 ounce cups
\$75 Each

5 Gallon Water Refills
\$45 Each

BEVERAGES

Hot Beverages

Starbucks Freshly Brewed
Regular Coffee
\$58 Per Gallon

Starbucks Freshly Brewed
Decaffeinated Coffee
\$58 Per Gallon

Revolution Tea with Hot Water
\$58 Per Gallon

Keurig Package

Keurig Brewer Rental
Minimum of 100 Servings
\$400 for Exhibitor Package

Additional Refills
Minimum of 24 Servings
\$96 Each

Keurig Machine Deposit
\$100
Deposit Refundable Post Event
Once Machine is Returned in Working Condition

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Themed Action Breaks

All action breaks require an attendant fee of \$150 per station, per every four hours

Café Lauderdale

200 serving minimum

A dedicated 20 amp circuit is required

An experienced Barista will brew flavored Lattes, Cappuccinos, Espresso and Cuban coffees to order

\$6 Each

Cinnamon Roasted Almonds (4 oz)

A dedicated 30 amp circuit is required

Minimum of 100 guests per cart

The aromatic smell of sweet cinnamon glazed almonds will lead your guests directly to you

\$7.50 Each

Sun Squeezed Lemonade

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

16 oz. of freshly squeezed lemonade shaken and served over ice for each guest

\$6 Each

Ice Cream You Scream

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Vanilla, Chocolate or Strawberry Ice Cream

Your guest's choice of the following toppings:

Chocolate Chips	Oreo	Chocolate
Gummy Bears	Rainbow Sprinkles	Caramel Syrup
Crushed Butterfinger	M&M's	

Two toppings **\$6 Each**

Three toppings **\$7 Each**

Italian Ice

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

Treat your guests to Fat Free Italian Ice using local fruit.

Available Flavors: Blueberry, Lemon, Lime, Strawberry or Pineapple

\$6 Each

Out to the Ball Game

A dedicated 15 amp circuit is required

Minimum of 100 guests per cart

Hot Dogs served out of our old fashioned wheeled hot dog cart

with warm buns, ketchup (3), mustard (3), and relish (3)

\$5 Each

Stadium Soft Pretzels (V)

A dedicated 40 amp circuit is required

Minimum of 100 guests per cart

Warm soft pretzels

served with yellow mustard

\$4 Each

\$5 Each with Nacho Cheese

Under the Big Top

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Old fashioned cart serving fresh popped popcorn (3)

\$3.50 per serving

Limited Inventory. Inquire from Sales Representative.

Client is responsible for ordering specified amount of power through Edlen Electric 954.607.7255



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Boxed Lunches

Orders of 10 boxed lunches and below; maximum of two selections

Orders of 50 boxed lunches and below; maximum of three selections

Served with Whole Fruit, Potato Chips and Chocolate Chip Cookies

Chicken Caesar Wrap

Grilled Chicken Breast with Shaved
Parmesan Cheese, Romaine Lettuce,
Caesar Dressing in a Roasted Garlic Wrap

Tomato Mozzarella (V)

On a Ciabatta Roll

Mediterranean Vegetarian (V)

Spinach Wrap with Hummus, Portobello
Mushrooms, Arugula, Cucumber and Feta Cheese

Add \$1 Per Lunch

Gluten Free Bread (V; GF)
and Gluten Free Dessert (V;GF)

\$23 per person

Hickory Smoked Turkey

White Cheddar, Watercress, Apple on
Cranberry Ciabatta

Pistachio Mortadella

Havarti Dill, Leaf Lettuce on Sweet Bread

Oven Roast Beef

Smoked Gouda, Caramelized Onions,
Red Leaf Lettuce on Everything Brioche Bun

Italian Deli

Capicola, Salami and Prosciutto,
Shredded Lettuce and Giardiniera Relish on Ciabatta

BCCC Salad

Roasted Shrimp Salad with Mixed Greens, Artichokes,
Toasted Coconut, Cucumber, Mango and Balsamic Dressing

Loaded Chicken Salad Sandwich

Celery, Chives, Pecans, Onions and Parsley with
Cranberry Chipotle Cheddar on White Hoagie

\$24 per person

So Flo Salad (GF)

Mojo Spiced Chicken Breast, Seasonal Greens, Almonds, Crumbled Goat Cheese,
Sweetie Drop Peppers, Pickled Onions, Cucumber with Parsley Apple Cider Vinaigrette

\$25 per person

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Entrée Lunch Salads

All plated lunch selections include Artisan Rolls with Sweet Butter, and Choice of Dessert

Romaine & Red Baby Oak Salad (GF)

Kalamata Olives, Stilton Bleu Cheese, Walnuts,
Cucumbers and Raspberry Vinaigrette

\$15 per Person

Bibb & Red Leaf Lettuce (GF)

Avocado, Garbanzo, Corn, Jubilee Tomato,
Pecorino Cheese, Tarragon Dressing

\$16 per Person

Kale and Quinoa Salad (GF)

Butternut Squash, Cranberries, Pecans,
Feta, Pumpkin Seeds, Orange Apple Cider Dressing

\$17 Per Person

Watercress & Radicchio Salad (GF)

Toasted Almonds, Golden Beets, Goat Cheese,
Pickled Red Onion, Minted Peas, Champagne Dressing

\$15 per person

Iceberg & Mesclun Green Salad (GF)

Hazelnuts, Crumbled Bacon, Radish,
Feta, Orange Segments, Apple Cider Vinaigrette

\$16 per Person

Add on to your Salad

Select one of the following:

Grilled Chicken Breast (GF)	Grilled Sesame Tuna (GF)
\$6	\$9
Latin Spiced Shrimps (GF)	Oven Roasted Salmon (GF)
\$8	\$12



Lunch Desserts

Select one of the following:

Lemon Mousse Lemon, Raspberry Sponge Cake,
Banana Coconut Salsa (V)

Pear Chutney Mousse Pear, Blackberry Jam,
Hazelnut Dust (V)

Fresh Fruit Cup (VEG; GF)

Chocolate Cake Sphere, Dulce De Leche Spread,
Crispy Orange (V)

Lemon Meringue Pie, Passion Fruit Pearls,
Kiwi Strawberry Hash (V)

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Hors D'oeuvres

Minimum order for 50 pieces per selection

HOT SELECTIONS

\$4 Hot Selections

BBQ Chicken Purse

Short Rib Wellington with Madeira Demi

Beef Empanada with Chimichurri

Tomato Basil Arancini Risotto (V)

Tempura Crisp Shrimp with Chili Remoulade

\$5 Hot Selections

Boursin Stuffed Breaded Mushroom
(GF,V)

Smoked BBQ Pork Spring Roll

Paella Arancini

Pecan Crusted Chicken

Florida Blue Crab Cake with Cilantro Lime

\$6 Hot Selections

Grouper Macadamia with Passion
Fruit Aioli

Butternut Squash Ricotta Croquette,
Lemon Cream Fraiche

Sugar Cane Skewered Beef Chimichurri

Lobster Coconut Bites, Tarragon
Orange Glaze

Lemongrass Chicken Rolls, Guava Sauce

COLD SELECTIONS

\$4 Cold Selections

Roasted Beets on Rice Cracker (V; GF)

Tricolored Bruschetta with Kalamata &
Green Olive and Tomato (V)

Green Peas and Feta Mousse in Filo Cup (V)

Shrimp Ginger Salad with Cabbage

\$5 Cold Selections

Tomato, Mozzarella and Basil
with Organic Olive Oil (V; GF)

Fig Wrapped in Prosciutto (GF)

Jerk Chicken & Papaya

Beef Carpaccio Arugula Mustard Aioli

\$6 Cold Selections

Artichoke Bottom with Feta & Sundried Tomato (V; GF)

Skewered Quail Egg with Sausage Bacon Polenta

Sirloin Red Potato Goat Cheese Romesco

Duck Mandarin Orange on Brioche



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Cold Reception Displays

International & Domestic Cheese Platter (V)

Minimum order for 25 guests
with Crostini and Gourmet Crackers

\$6 per person

Fresh & Pickled Crudité Display (V)

Minimum order for 25 guests
Served with Lemon Parmesan Dip (V),
Green Olive Dip (V) and Creamy Pistachio Dip (V)

\$5 per person

Yellow Grape Tomato, Radish, Mozzarella, Olive, Red Peppers and Fresh Basil Skewer with Cheese Rolls (V,GF)

\$5 per piece

Grilled and Roasted Vegetables (V)

Minimum order for 25 guests
Sweet Potato Biscuits (V), Grilled Artichoke,
Piquillo Peppers, Roasted Tomato,
Tricolored Baby Carrot, Asparagus, Fennel
and Baby Zucchini (3)

\$7 per person

Marination Station (V)

Minimum order for 25 guests
Gigandes Beans (3), Balsamic Cippolini Onions (3),
Calabrese Antipasto Salad (GF),
Stuffed Cherry Potatoes (GF),
Heart of Palm (3) and Button Mushrooms (3)
Served with Rosemary Olive Oil Bread (V)

\$9 per person

Sushi Bar (GF)

Minimum order for 50 pieces
Featuring California Rolls, Sashimi and Sushi
Assortment with Wasabi, Ginger and Soy Sauce

\$7 per piece

Fort Lauderdale Seafood Bar (GF)

Minimum order for 50 guests
Gulf Shrimp, Snow Crab Claws, Oysters,
and Grilled Octopus Salad with Mango Cocktail Sauce,
Apple Mignotte, Mustard Sauce and Lemon Wedges

\$28 per person



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Hot Reception Displays

Food Service includes 1 Hour, Extended services available for additional surcharge

Minimum order for 50 people

Paella Party (GF)

Lobster, Chicken Wings, Shrimp, Chorizo, Mussels and Clams Sautéed with Peppers, Onions and Saffron Rice Flambéed with Spanish Sherry

\$15 per person

Ravioli Station

- Beef Ravioli with Creamy of Corn Sauce
- Wild Mushroom Ravioli with Pomodoro Sauce (V)
- Maryland Crab Ravioli with First Pressed Olive Oil, Capers, Tomato, and Parsley

Served with Grilled Focaccia (V) and Rosemary Breadsticks (3)

\$18 per person

Tapas Station

- Seafood Croquette with Saffron Aioli
- Cod Stuffed Piquillo Peppers (GF)-
- Mini Tortilla Espanola (V,GF)
- Calamari Salad (GF)
- White Anchovy Crostini with Almonds, & Shrimp Gazpacho Shooters (GF)
- Manchego & Cured Meat, Stewed Mussels & Beans (GF)

Served with Olive Oil Flatbread (V) and Grilled Baguette

\$18 per person

Slider Station

- Falafel with Lemon Tahini (VEG)
- Crab Cake with Mustard Remoulade
- Pork Belly with Spiced Apple Chutney
- Paprika BBQ Beef Brisket

Served with Homemade Potato Chip

\$19 per person



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Dessert Stations

All Dessert Stations require a Chef Attendant fee of \$150 per station

Minimum order for 100 people, Food Service includes 1 Hour

Churro Donut Station

Cinnamon Dusted Churro Donuts (V)
with Dulce De Leche (V,GF), Hot Fudge(3),
Marshmallow Puff, Chopped Nuts (3), Toasted Coconut,
Mini M&Ms and Rainbow Sprinkles

\$10 per person

Build Your Own Deconstructed Pie Station

Key Lime, Lemon Meringue, Cherry & Apple Pie
Served with Whipped Cream, Graham Crackers
Crumbs, Toasted Coconut, Mixed Berries,
Crust Crumbs, Almonds, Caramel Sauce and Pecans

\$12 per person

Chocolate Fountain (V)

Choice of White, Dark or Milk Chocolate
Served with Rice Crispy Treats, Brownie Bites,
Strawberries, Marshmallows and Pineapple

\$13 per person



Carvery Stations

All Carved items require a Chef Attendant fee of \$150 per station

Minimum order for 50 people, Food Service includes 1 Hour

Whole Roasted Chicken (GF)

with Roasted Root Vegetables (3)
and Spinach Gnocchi with Creamy Chicken Broth

\$12 per person

Almond Crusted Mahi Mahi

with Coconut Risotto (V;GF),
and Creamy Guava Sauce (V;GF)

\$13 per person

Fried Boneless Turkey (GF)

with Chestnut Mascarpone Potato Puree (V;GF)
and Sage Orange Gravy (V;GF)

\$13 per person

Puff Pastry Salmon

with Dill Fennel Napa Cabbage Slaw (3),
and Tangerine Aioli (V)

\$14 per person

Red Chili Smoked Tomahawk (GF)

with Smoked Cheddar Grits (V;GF)
and Braised Greens (GF)

\$15 per person

Smoked Ribs and Biscuits

with Mango Habanero BBQ Sauce (3),
and Grilled Corn (V)

\$15 per person

Coffee Rubbed Beef Tenderloin Tri Tip (GF)

with Avocado and Roasted Pepper Salsa (3)
and Grilled Leeks (3)

\$16 per Person



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Cocktail Service

Cost based on per drink consumption

Bartender fee of \$150 per bar, per four hours or portion thereof. Bar list and prices are subject to change.

Hosted Bars On Consumption

Minimum sales of \$500 per bar paid in advance

Based on per drink consumption

Cash Bar

Minimum sales of \$500 per bar paid in advance, refunded post event if met

Premium Brands	\$12.00
Call Brands	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
House Wine	\$8.00
Soft Drinks	\$4.00
Juices	\$4.00
Bottled Water	\$4.00

Drink tickets available upon request

Bar Packages

Price based on 100 guests

Four hour bartender fee included

World Wine Bar... \$1,550

A sampling of wines from around the world. Includes 36 bottles of wine (two reds and two whites) and International and Domestic Cheese Display.

Happy Hour Bar... \$1,300

Unwind with an ice cold beer and some of your favorite bar snacks. Includes two varieties of beer (one import and one domestic— 150 total) and 3.5 pounds each of Mixed Nuts & Pretzels.

Bangin Bloody Mary Bar... \$900

Choice of Either Vodka or Tequila
Garnished with Assorted Hot Sauces,
Skewered Pickled Vegetables, Pickle Spears
& Celery Sticks
Add Roasted Shrimp Garnish \$4 Per Person

Sparkling Mimosa Bar... \$900

Champagne or Sparkling Water Served with your Choice of Fruit Garnishes
Juices to Include Orange, Grapefruit
& Cranberry Juice with Strawberry, Grapes, Mint
Leaves, Lime & Orange Wheels as
Garnishes

Signature Drink Bar... \$900

Select a Signature Drink to Showcase at Your Bar

Contact Your Catering Sales Representative for a list of Our Signature Drinks

Wine by the Bottle

\$32 per House Bottle: Red, White & Rosé

\$50 per Premium Bottle: Red, White & Rosé

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