

Catering Menu

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 GREATER FORT LAUDERDALE BROWARD COUNTY
CONVENTION CENTER **SAVOR...**

At Your Service

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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. Our culinary team is happy to customize the perfect menu for your event. To make sure every guest has a pleasant experience we do offer split menus (maximum of two options) but require each guest to have a place card indicating entrée choice to give to their server, along with final counts by table three days in advance.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Fort Lauderdale. 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.

Service Staff - Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

Overset Policy - SAVOR...Fort Lauderdale will be prepared to provide service staff and have seats available for 5% over-set up to 1,000 guests (maximum overset of 20 guests) for plated meals and buffet meals with complete table setups only. **There will be an additional \$150.00 charge for each over-set of 20 guests.**

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.

Build Your Own Continental Breakfast

Includes Freshly Brewed Coffee, Decaf, Hot Tea, Florida Orange Juice and Water Service

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

Breakfast Buffets

Includes Freshly Brewed Coffee, Decaf, Hot Tea,

Selection of Freshly Squeezed Juices: Cranberry, Ruby Red Grapefruit, Orange Juice & Water Service

Minimum of 50 guests, Based on one and a half hours of service

Surcharge of \$6.95 Per person/per hour for extended service

The Dawn

Honey Lime Balled Melon, Kiwi, and Berry Salad (3)

Assorted Bagel Middles (V)
with Garden Vegetable Cream Cheese (V), Butter (V)
and Fruit Preserves (3)

Multigrain Croissants (V) with Cranberry Orange Butter (V)

Egg White Frittata
with Spinach, Yellow Tomato, Red Pepper
and Smoked Cheddar (V, GF)

Sage Turkey Sausage Patties (GF)

\$29 per person

The Southeastern Coast

Seasonal Fruit, Berry, Stone Fruit
& Exotic Fruit Platter (3)

Assorted Breakfast Pastries (V)

Individual Muesli with Almonds
and Golden Raisins (V,GF)

Apple Cider Infused Bacon (GF)

Scalloped Breakfast Potatoes
with Scallions, Bell Peppers and Parsley (3)

French Toast Tart with Cinnamon Streusel
and Vanilla Royal Icing (V)

\$29 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

BREAKFAST ENHANCEMENTS

Items are ideal for upgrading your continental breakfast
Minimum orders 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

Mango and Coconut Crepes (V)

with Anise Raspberry Sauce

\$5 each

Scrambled Eggs

with Cheddar Cheese & Chives (V; GF)

\$5 per person

Apple Cider Infused Bacon (GF)

\$4 per person

Chicken Apple Sausage Links (GF)

\$4 per person

Raspberry Cinnamon Streusel

with Vanilla Royal Icing Tarts (V)

\$7each

Apple Filled Pancakes (V)

Mint Butter, Hazelnut Maple Syrup

\$6 each

Oatmeal (3) Smoked Cheddar Grits (V,GF),

Buttery Cinnamon Cream of Wheat (V, GF) Bar (PP)

Dried Cranberries, Raisins, Granola, Nuts,
Chocolate Chips, Brown Sugar, Cinnamon

\$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 and Mixed Berries

\$5 each



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PLATED BREAKFAST

All Plated Breakfast include: Choice of one Appetizer, Assorted Breakfast Pastries
Florida Orange Juice, Freshly Brewed Coffee, Decaf and Hot Tea

Minimum of 10 guests

Breakfast Appetizer

Please select one of the following:

Power Smoothie (VEG, GF)

with Dates, Bananas, Cashews and Soy Milk

Citrus Salad Cups with Grapes, Kiwi and Mint (3)

For an additional \$2 per person:

Tropical Fruit Carpaccio

with Poppy Seed Yogurt, Granola and Micro Basil (V; GF)

Entrée

Kick Start (GF)

Scrambled Eggs, Apple Cider Infused Bacon,
and Chorizo Potato Skillet

\$25 per person

The Mockingbird (GF)

Garden Omelet with Smoked Cheddar Cheese,
Andouille Sausage and Cheesy Potato Casserole

\$26 per person

Sabal Palm (GF)

Egg Stuffed Potato Wedges with Squash Hash
and Chive Hollandaise

\$27 per person

Orange Blossom

Cream Cheese & Chive Frosted Waffle,
House Bacon, Charred Asparagus
and Tricolored Marble Potatoes

\$28 per person



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Morning Snacks

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

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

**Assorted Bagels
with Cream Cheese (V)** \$42 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 36 Servings
\$150 for Room Package

Additional Refills
Minimum of 12 Servings
\$48 Each

Keurig Machine Deposit
\$125
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 Butter
on Multigrain 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
Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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:

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

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

Fresh Fruit Cup (VEG; GF)

For an additional \$2 per person

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

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

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Plated Lunches

All plated lunch selections include Artisan Rolls with Sweet Butter.

Choice of Salad, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Entrées

All entrées (excluding pasta dishes) include
Chef's Selection of Seasonal Vegetables

Please select one of the following:

Almond Crusted Mahi Mahi (GF)

Coconut Risotto, Creamy Guava Sauce

\$35 per person

Blackened Swordfish (GF)

21 Bean Blend Guanciale Pearl Onion Ragout, Caper Pistou

\$35 per person

Moroccan Spiced Chicken Breast (GF)

Golden Raisin Ginger Cous Cous, Saffron Yogurt

\$32 per person

Roasted Curry Chicken Breast (GF)

Roasted Cauliflower Rice, Lemongrass Mango Dressing

\$32 per person

Achiote Marinated Skirt Steak (GF)

Crispy Yuca Sticks, Cilantro Chimichurri

\$35 per person

Maple Seasoned Double Pork Chop (GF)

Orange Zested Sweet Potato, Braised Greens

\$30 per person

Egg Pappardelle Pasta

with Braised Beef Ragout, Wild Mushrooms,

Mirepoix Cream Sauce

\$28 per person

Make A Duet

Can't decide between chicken or fish?

Make any entrée a duet by adding
one of the following:

Herb Sautéed Chicken Breast (GF)

\$8 per person

Mahi-Mahi (GF)

\$8 per person

Salmon (GF)

\$8 per person

Jumbo Shrimp (GF)

\$10 per person

Petite Filet Mignon (GF)

\$16 per person

Caribbean Lobster Tail (GF)

\$16 per person



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First Course Salad & Dessert Options

Please select one salad and one dessert for your plated entrée lunch

Lunch Salads

Select one of the following:

Savor...Fort Lauderdale Salad (V)

Arugula & Frisee, Manchego, Pistachio,
Mango, Grape Tomato
and Fennel Seed Vinaigrette

Caesar Salad

Romaine Lettuce, Shaved
Parmesan, Mini Croutons, Chopped Egg, Caper
with Caesar Dressing

Locally Sourced (V)

Locally Grown Greens, Vegetables and Cheese
with Citrus Dressing

Red Wine Poached Pear (V)

Arugula, Cabrales Bleu Cheese, Candied Pecans,
Dried Cherry Vinaigrette

For an additional \$2 per person

Cucumber Carpaccio Salad (V)

Jicama, Hearts of Fire Lettuce,
Smoked Bleu Cheese, Red Grape Tomato,
Pumpkin Seeds, Dill Buttermilk Dressing

Lunch Desserts

Select one of the following:

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

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

Cardamom Rice Pudding, Fig and Stone Compote, Pistachio Dust (V; GF)

Fresh Fruit Cup (VEG; GF)

For an additional \$2 per person

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

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



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Build Your Own Lunch Buffets

All lunch buffets are served with Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Minimum order for 50 people, Food Service up to 1 ½ Hour

Soups and Salads (Select 2)

- Vegetarian Chili (3)
- Tomato Zucchini Bisque (V)
- Creamy Butternut Squash (V)
- Homemade Chili (GF)
- Little Gem & Watercress Salad (V)
- Three Bean & Bacon Salad (GF)
- Local Field Green Salad (V)
- Cilantro Mango Coleslaw (V)
- Roasted Potato Salad (V, GF)
- Tomato Mozzarella Salad (V, GF)
- Grilled Sweet Onions with Kale, Cannellini Beans Rotini-Pasta Salad with Coconut-lime Sauce (V)
- Toasted Barley & Spinach Salad with Roasted Wild Mushroom (3)

Sides (Select 2)

- Baked Cavatelli Pasta with Fava Beans & Peppers (V)
- Chef Choice Local Vegetables (3)
- Roasted Garlic Mashed Potato (V)(GF)
- Lentil Coconut Basmati Rice (3)
- Sweet Potato Hash with Red Onions, Pumpkin Seeds, & Thyme (3)
- Charred Brussel Sprouts with Crispy Potatoes and Cider Aioli (V)
- Rosemary Roasted Dutch Potatoes (3)
- Black Beans & Rice with Cilantro (3)

Desserts

Chef's Selection of Desserts (V)

\$39 per person

Entrees (Select 2)

- Seared Chicken Breast with Dried Fruit Compote (GF)
- Local Snapper with Lemon Artichoke Caper Sauce (GF)
- Creamy Garlic Butter Tuscan Shrimp (GF)
- Ginger Balsamic Chicken with Broccoli and Cashews (GF)
- Latin Spiced Skirt Steak with Onions (GF)
- Coriander Mahi Mahi with Stewed Juniper Berry Cabbage (GF)
- Chicken Marsala with Wild Mushroom & Tomato
- Soy & Herb Marinated Filet Mignon Beef Tip with Pearl Onions & Anise Demi
- Blackened Swordfish with Kalamata Olive White Bean Arugula Succotash (GF)
- 8 Way Chicken with Salsa Madre (GF)
- Slow Roasted Beef Brisket with Ginger Garlic Scallion Sauce (GF)



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Lunch Buffets

All lunch buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Minimum order for 50 people, Food Service up to 1 ½ Hours

MAIN STREET DELI

Choice of Soup: Select One

Vegetarian Chili (3), Tomato Zucchini Bisque (V),
Creamy Butternut Squash (V), or Homemade Chili (GF)

Garden Salad (VEG)

Chef's Choice Creamy Dressing
and Vinaigrette Dressing (V; GF)

Cilantro Mango Cole Slaw (V)

Sliced Deli Meats (GF)

Roast Beef, Turkey, Ham, Genoa Salami and Capicola

Cheese (V; GF)

Swiss, Provolone and Cheddar

Albacore Tuna Salad (GF)

with Capers, Celery, Red Onion and Dill

Mini Kaiser Rolls (V)

Condiments (V; GF)

Lettuce, Tomato, Onions, Pickle Slices,
Mustard and Mayonnaise

Chef's Selection of Desserts (V)

\$30 per person



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Plated Dinner

All plated dinner selections include Artisan Rolls with Sweet Butter
Choice of one Salad, one Dessert, Freshly Brewed Coffee and Decaffeinated Coffee

Entrées

All entrées include Chef's Selection of Seasonal Vegetables.
Please select one of the following:

Roasted Anchoite Chicken Breast (GF)

Wild Rice Medley with Herbs, Cherry, Celery and Carrots in a Creamy Leeks Sauce

\$42 per person

Miso Glazed Seabass

Marble Potato, Mussels, Shrimp and Scallions in a Soy Dashi Broth

\$48 per person

Bacon Wrapped Pork Loin (GF)

Green Cilantro Rice, Mango Habanero Glaze

\$42 per person

Ginger Teriyaki Salmon (GF)

Creamy Black Forbidden Rice & Peas, Orange Glaze

\$42 per person

Center Cut Filet Mignon

Purple Potato Gratin, Tarragon Demi

\$54 per person

Hickory and Molasses Rub Boneless Beef Rib Eye

Onion & Smoked Cheddar Mashed Potato Cakes, Cognac Gravy

\$52 per person

Stuffed Eggplant (V; GF)

Bamboo Rice Risotto, Chunky Marinara

\$28 per person

Grilled Portobello Mushroom (3)

With Seasonal Vegetables and Brown Rice

\$28 Per Person

Roasted Tomato & Artichoke Tart (V; GF)

Fire Roasted Tomato with Mozzarella and Roasted Red Pepper Hummus with Pomodoro Sauce

\$35 Per Person

Make A Duet

Can't decide between chicken or fish?

Make any entrée a duet by adding one of the following:

Herb Sautéed

Chicken Breast (GF)

\$8 per person

Salmon (GF)

\$8 per person

Caribbean Lobster Tail (GF)

\$16 per person

Petite Filet Mignon (GF)

\$16 per person

Mahi-Mahi (GF)

\$8 per person

Jumbo Shrimp (GF)

\$10 per person



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Plated Dinner Options

Please select one salad and one dessert for your plated entrée lunch

Dinner Salads

Select one of the following:

Ocean Current (V; GF)

Baby Spinach Salad, Strawberry, Candied Walnuts, Swiss Cheese, Sesame Ginger Dressing

Gulf Stream (V; GF)

Rocket Greens, Frisee, Dried Fruits, Toasted Almonds, Ricotta Salata, Sherry Vinaigrette

Homestead Farms (V; GF)

Baby Romaine, Arata Legend Baby Gouda, Dried Cranberries, Pine Nuts, Blood Orange Dressing

\$2 additional per guest

Cucumber Carpaccio Salad (V; GF)

With Jicama, Hearts of Fire Lettuce, Smoked Bleu Cheese, Red Grape Tomato, Pumpkin Seeds, Dill Buttermilk Dressing

Dinner Desserts

Select one of the following:

Opera Cake (V)

Mango Pearls, Chocolate Decor

Milk Chocolate Trio (V)

Caramel, Cherry Lemon Compote, Nougat Stick

Key Lime Cheesecake (V)

Crushed Raspberry, Rum Sauce

Pineapple White Chocolate Coconut Mousse

(V) Red Ganache, Candied Flowers

Apple Tarte Tartin (V)

Black Pepper Pastry Cream, Dulce De Leche Sauce

\$2 additional per guest

Pear Chutney Mousse Pear (V)

Blackberry Jam, Hazelnut Dust



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Dinner Buffets

All dinner buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Minimum order for 50 people, Food Service up to 1 ½ Hours

BY THE SEA

Assorted Artisan Rolls with Whipped Butter (V)

Roasted Loaded Potato Salad (GF)
with Cheddar, Broccoli, Bacon, Sour Cream
and Chives

Shrimp and Crab Salad (GF)
with Mango, Onion, Dill and Lemon

Saffron Rice (3)
with Peas, Golden Raisins, Almonds and Parsley

Mojito Chicken Breast (GF)
Black Bean Sauce

Grilled Flank Steak
Charred Veggie Sweet Peppers

Citrus Marinated Wahoo (GF)
Caponata Relish

**Sautéed Garlic & Shallot Seasonal Vegetables,
Pesto Dressing (V,GF)**

Chef's Selection of Desserts (V)

\$52 per person

THE PORT

Sweet & Cheese Rolls with Whipped Butter (V)

Arugula, Spinach & Romaine Salad (3)
with Hearts of Palm, Grape Tomato,
Grapefruit Segments, Almonds
Chef Choice Creamy Dressing (V)
and Vinaigrette (3)

Bay Scallop & Bacon Pasta Salad

Pork Tenderloin (GF)
with Green Rice and Mango Glaze

Blackened Snapper (GF)
with Cippolini Onion Pineapple Relish

Chili Lime Seasoned Chicken Breast (GF)
with Tostones and Cilantro Lime
Garlic Sauce

Chef's Selection of Desserts (V)

\$51 per person



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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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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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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 Peppers (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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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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