
COFFEE & REFRESHMENTS

A LA CARTE REFRESHMENTS

- › Freshly Squeezed Florida Orange and Grapefruit Juices
- › Apple, Tomato, Cranberry, Pineapple and V-8 Juices
- › Individual Juices
- › Boca's Famous Citrus Coolers
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Starbucks Chilled Frappuccinos
Mocha and Coffee
- › Power Drinks
- › Odwalla Power Juices
- › Individual Iced Teas
- › Individual Bottled Lemonades
- › Assorted Soft Drinks
Regular And Diet
- › Sparkling and Premier Still Waters
- › Fruit Flavored Waters
- › Assorted Milks
- › Selection of Classic Continental Cookies
Variety of French Style Pastel Macaroon Cookies
Filled with Fruit Flavors
- › Mini Lemon Swirl and Cranberry Twist, Banana Nut and
Orange & Cranberry Sweet Breads, Assorted Fresh Baked Muffins and
Assorted Low-Fat Bakery Selections
- › Flaky Croissants, New York Style Bagels, Fresh Cinnamon Rolls and
Cinnamon Swirl Coffee Cake
- › Chocolate Chip, Roasted Peanut Butter, White Chocolate Macadamia Nut,
Oatmeal-Raisin, Toffee Crunch Jumbo Cookies
- › Miniature European Pastries and Chocolate Covered Strawberries
- › Assortment of Whole Fresh Fruits
- › Individual Greek Yogurts
- › Dove Bars, Ben & Jerry's Ice Cream, All Natural Fruit Bars
- › Ice Cream Sandwiches, Ice Cream Cones, Assorted Novelties
- › Assorted Candy Bars: Snickers, Milky Way, Kit Kat, M&M's and Hershey's
- › Assorted Granola and Power Bars
- › Individual Bags of Baked and Traditional Potato Chips,
Pretzels, White Cheddar Popcorn
- › Individual Bags of Crisp Fruit Chips



REFRESHMENTS

THEME REFRESHMENTS

BOCA'S TRIBUTE TO THE FLORIDA ORANGE

Fresh Marinated Oranges

- › A Variety of Styles and Unique Flavors to sample:
Plain, Mojito, Agave, Ginger, Pomegranate
- › Orange Laced Cookies and Macaroons
- › Assorted Orange Candies
- › Resort Chocolate Dipped Apricots
- › Mini Orange-Ginger Muffins, Orange Iced Pound Cake Cubes
- › Orange Beverages: Tangerine-Orange Blossom Aqua-Fresca,
Crush Soda (Regular and Diet), Orangina, San Pellegrino
Orange Italian Aranciata Soda
- › Hot Tea: Orange Pekoe Tea with Fresh Orange Rind
and Condiments

BOCA TEA TIME

- › Scones
- › Boca Macaroons
- › Miniature European Pastries
- › Continental Cookies
- › Fresh Strawberries and Cream

- › Lemon Pound Cake
- › Banana Walnut Bread
- › Sliced Wedges of Lemon and Assorted Sugar (White and Dark)
- › Fresh Sliced Seasonal Fruits and Berries
- › Freshly Brewed Colombian Coffee, Regular and Decaffeinated,
Selected Teas

THE NATURALIST

I'm Nuts for this Stuff!

- › Assorted Nuts,
- › Salted Seeds (Sunflower, Pumpkin)
- › Granola Bars, and Power Bars
- › Individual Dried Fruits, and Fruit Chips
- › Sparkling Fruit Waters and Spring Water
- › Freshly Brewed Starbucks Coffee, Regular and Decaffeinated,
Selected Teas

All Refreshment Breaks are priced for a maximum duration of 30 minutes. For additional Themed Breaks from BOCA BY DESIGN™, please contact your Catering or Convention Service Manager.



REFRESHMENTS

CALIFORNIA DREAM

- › Guacamole, Artichoke and Spinach Dip
- › Fresh Vegetable Sticks
- › Crispy Tortilla Chips and Soft Pita
- › Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas
- › Sparkling and Still Waters, Assorted Soft Drinks

POWER JUICE STATION

Create Your Own Power Mix by Selecting Your Favorite All Natural Vegetables, Fruits, Berries and Juices

- › Coconut Water, Orange Juice, Carrot, Apple Juices
- › Wheat Grass, Kale, Spinach
- › Beet, Cucumber, Ginger, Parsley
- › Strawberries, Blueberries, Pineapple, Melon, Banana, Apples
- › Flax Seeds and Almonds
- › Yogurt, Honey, Agave

(Power Chef Required)

FRUTERIA

Latin Street Food Stands, Fresh Local Vibrant Fruits and Vegetables, Sprinkled with Chili Pepper, Lime and Salt.

- › Cucumber and Jicama
- › Pineapple, Coconut, Papaya, Kiwi, Strawberries, Bananas and Apples with Crème Fraiche
- › Aqua Frescas: Watermelon, Hibiscus, Pineapple and Orange

AS THE COOKIE CRUMBLES

Wonderful in the Morning and Better in the Afternoon

- › Chocolate Chip, Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia, Assorted Continental Cookies
- › Whole and Skim Milk
- › Assorted Soft Drinks
- › Freshly Brewed Starbucks Coffee, Regular and Decaffeinated, Selected Teas

All Refreshment Breaks are priced for a maximum duration of 30 minutes. For additional Themed Breaks from BOCA BY DESIGN™, please contact your Catering or Convention Service Manager.



REFRESHMENTS

THE BOCA BUZZZZZZ

Featuring our Local “Beetox” Organic Raw Honey (Zip Code 33455)

- › Hot Freshly Brewed Teas: Moroccan Mint, Rooibos (Herbal), Jasmine (Green), Chamomile (Decaf), Raw Honeycomb Drizzle and Condiments
- › Cold Freshly Brewed Teas: Raspberry, Chai Spiced, Traditional Citrus Twist and Condiments
- › Pan Toasted Granola and Greek Yogurt Berry Bar, House Made Freshly Warmed Toasted Granola Topped or Mixed with Yogurt, Berries and a Drizzle of our “Beetox” Honeycomb
- › Mini Muffins with Cream Cheese: Honey Lemon Poppy Seed and Tropical Mango-Tango

(Power Chef Required)

All Refreshment Breaks are priced for a maximum duration of 30 minutes. For additional Themed Breaks from BOCA BY DESIGN™, please contact your Catering or Convention Service Manager.



CONTINENTAL BREAKFAST

CONTINENTAL ON A-1A

- › Freshly Squeezed Florida Orange Juice
- › Selection of Sliced Fresh Fruits
- › Chef's Bakery Basket
Cranberry Twist and Lemon Swirl, Flaky Croissants, Homestyle Muffins, Streusel Coffee Cake
- › Fresh Bagels and Cream Cheese
Sweet Butter, Marmalade and Assorted Jams
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selected Teas

THE BOCA BAGEL

- › Freshly Squeezed Florida Orange Juice
- › Sliced Tropical Fruits and Berry Display
- › Brick Oven Baked Bagels
Plain, Cinnamon Raisin, Sesame, Onion, Everything and Whole Wheat
- › Cream Cheese, Light Cream Cheese, Scottish Smoked Salmon Spread, Herb Chive Spread
- › Sweet Butter, Marmalade and Assorted Jams
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selected Teas

THE GOLD COAST CONTINENTAL

- › Freshly Squeezed Florida Orange Juice
- › Sliced Tropical Fruits and Berry Display
- › Chilled Fruit Yogurt
- › Chef's Breakfast Bakeries
Apple Pockets, Cinnamon Swirl, Flaky Croissants, Homestyle Muffins
- › Fresh Bagels and Cream Cheese
Sweet Butter, Marmalade and Assorted Jams
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selected Teas



CONTINENTAL BREAKFAST TO-GO

THE EARLY RISER CONTINENTAL

- › Natural Nectars and Juices
Orange, Apple, Cranberry
- › Cinnamon Apple Coffee Cake
- › Toasted Granola and Chilled Fruit Yogurt
- › Tropical Fruit and Berry Salad
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selected Teas

STOP AND GO

- › Natural Nectars and Juices
Orange, Apple, Cranberry
- › Freshly Baked Blueberry Muffin and Cinnamon Streusel
- › Individual Chilled Fruit Yogurt
- › Fresh Cut Melon
- › “Wrapped” (Pick Up and Go) Buttered Brioche, Scrambled Egg, Canadian Bacon, American Cheese Sandwich
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selected Teas



BREAKFAST

BUFFET ENHANCEMENTS

OMELETTES

- › Prepared to Order: Diced Ham, Cheddar and Swiss Cheeses, Peppers, Zesty Salsa, Smoked Salmon, Mushrooms, Tomatoes, Spinach, Onions

(Minimum 50 guests) (Chef Required)

BELGIAN WAFFLE STATION

- › Warm Vermont Maple Syrup, Assorted Fresh Berries, Sweet Butter, Toasted Pecans, Brown Sugar, Whipped Cream

(Minimum 25 guests) (Chef Required)

HUEVOS RANCHEROS STATION

- › All Organic Farm Fresh Eggs Made-to-Order with Soft or Crisp Tortilla, Southwest Ranchero Sauces, Cotija Cheese, Avocado, Black Beans, Refried Beans, Cilantro, Pico de Gallo

(Minimum 25 guests) (Chef Required)

SUNSHINE FRUIT SMOOTHIE

- › A Healthy Way to Start the Day! Blended to Order: Strawberries, Berries, Banana, Yogurt, Lilac Honey and Granola

(Minimum 25 guests) (Attendant Required)

CHALLAH CRÈME BRÛLÉE FRENCH TOAST

- › Warm Vermont Maple Syrup and Sweet Butter

SPANISH TORTILLA

- › Farm Fresh Egg Omelette with Potato and Onions, Piperrada Sauce

INDIVIDUAL MEDITERRANEAN VEGETABLE FRITTATA

SOUTHWEST BREAKFAST WRAPS

- › Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese wrapped in a Warm Flour Tortilla (pre-made)

SWEET CHEESE BLINTZES

- › Wild Berry Compote and Vanilla Cream

SCRAMBLED FARM FRESH EGGS, AND EGG WHITES

CLASSIC EGGS BENEDICT

(Maximum 200 guests)

STEEL CUT OATMEAL OR CHEESE GRITS

- › Sweet Cream and Brown Sugar

BUTTERMILK BISCUITS

- › Sausage, Egg and Cheddar Cheese

CROISSANT SANDWICH

- › Ham, Egg and Monterey Jack Cheese



BREAKFAST

BUFFET ENHANCEMENTS

SCOTTISH HIGHLAND SMOKED SALMON

- › Traditional Garnishes

ASSORTED COLD CEREALS

- › Whole Milk and Skim Milk

ASSORTED DONUTS AND SUCH

- › Assorted Varieties of Sugar Glazed, Filled and Old Fashioned Donuts

All Accompaniments are designed and priced to enhance a Continental or Buffet Breakfast.



PLATED BREAKFAST

B - 1

- › Florida Orange Juice
- › Farm Fresh Scrambled Eggs
Chives, Roasted Tomato
- (Please Select One)
 - › Pit Smoked Country Ham
 - › Chicken Apple Sausage
 - › Griddled Breakfast Sausage
 - › Peppered Brown Sugar Bacon
- › Hash Brown Casserole
- › Honeycomb Corn Bread
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

B - 2

- › C Boost Power Juice Shooter
- › Fresh Florida Fruit and Berries
Greek Yogurt
- › Honey Kissed Orange Muffin
- › Organic Poached Egg & Romesco
- › Ancient Breakfast Grains
- › Crushed Avocado Toast
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas



PLATED BREAKFAST

B - 3

- › Florida Orange Juice
- › Market Strawberries
Vanilla Mascarpone Cream
- › Tuscan Frittata
Broccolini, Fontina, Caramelized Shallots, Wild Mushrooms, Salsa Verde
- › Wilted Lacinato Kale
- › Elysian Potato Torta
Roasted Sweet Peppers
- › Grilled Italian Sausage
- › Roman Bakery Basket
Sweet Butter, Artisan Jams
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Maximum of 300 guests)

ENLIGHTENED LIFESTYLE CUISINE BREAKFAST 1

- › Ancient Cut Porridge
Fruit, Cinnamon, Warm Almond Milk
- › Smoked Copper River Salmon
Avocado Crip
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Strawberry Agua Fresca

ENLIGHTENED LIFESTYLE CUISINE BREAKFAST 2

- › Greek Yogurt
Florida Strawberries, Valencia Almonds
- › EL Omelette
Asparagus, Baby Kale, Caramelized Shallot, Oven Dried Tomato, Salsa Verde
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Strawberry Agua Fresca



BUFFET BREAKFAST

BB - 1

- › Selection of Chilled Fruit Juices
Freshly Squeezed Orange and Grapefruit Juices, V-8
- › Sliced Fresh Seasonal Fruit
Assorted Berries
- › Assorted Cold Cereals
Whole and Skim Milk
- › Chilled Fruit Yogurts
- › Farm Fresh Scrambled Eggs
Cheddar Cheese and Chives
- › Thick-Cut Cinnamon French Toast
Vermont Maple Syrup
- › Hickory Smoked Bacon and Grilled Link Sausage
- › Oven Roasted Hash Browns
- › Warm Sensation of Boca Bakeries
- › Assorted Bagels with Cream Cheese
Sweet Butter, Marmalade and Assorted Jams
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Minimum of 25 guests)

BB - 2

- › Selection of Juices to Include:
Freshly Squeezed Orange, Grapefruit, Cranberry
- › Individual Bowls of Hand Cut Melons and Berries
- › Gourmet Breakfast Breads and Muffins to Include:
*Cranberry Orange, Mango Tango, Lemon Poppy,
Sour Cream Zucchini Bread, Banana Walnut Breads*
- › The Bagel Shop
Variety of Bagels with Smoked Salmon Spread, Cream Cheese, Herb Chive
- › Gourmet Individual Baked Frittatas
Spinach, Tomato and Cheddar Cheese, Chive Hollandaise
- › Hickory Smoked Bacon and Grilled Link Sausage
- › Yukon Gold Potato Hash
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Minimum of 25 guests)



BUFFET BREAKFAST

BB - 3

- › Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juice, Cranberry Juice

- › Chilled Fruit Smoothies

Strawberry and Banana Yogurt Drinks with Lilac Honey and Granola
Attendant Required

- › Sliced Seasonal Fresh Fruit

Assorted Berries

- › Assorted Cold Cereals

Whole and Skim Milk

- › Chilled Fruit Yogurts

Raisins, Granola and Coconut

- › Prepared to Order: Farm Fresh Omelettes

Whole Eggs, Egg Whites and Egg Beaters

Variety of Fillings to Include:

*Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Tomatoes,
Spinach, Onions, Peppers, Pico de Gallo*
(Omelette Chef Required)

- › Hot Cereal

Steel Cut Oatmeal, Golden Raisins, Sweet Cream and Brown Sugar

- › Fluffy Scrambled Eggs

- › Pan Braised “Lyonnaise” Potatoes

- › Cinnamon Raisin French Toast

Fresh Fruit Compote, Vermont Maple Syrup

- › Hickory Smoked Bacon

Country Link Sausage

- › Boca Bakeries and Assorted Bagels

Sweet Butter, Marmalade, Cream Cheese and Assorted Jams

- › Freshly Brewed Starbucks Coffee

Regular and Decaffeinated

- › Selected Teas

(Minimum of 50 guests)



PLATED LUNCH

L - 1

- › Organic Baby Kale Salad
*Marinated Tomato, Watermelon, Cucumber, Turtle Creek Heart of Palm
Goat Cheese, Sherry Vinaigrette*
- › Basil & Orange Roasted Chicken
- › Crisp Pencil Beans
- › Toasted Fregola
Edamame, Roasted Peppers, Charred Corn
- › Florida Key Lime Tart
Strawberry Sauce
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Iced Tea and Selected Teas

L - 2

- › Asparagus and Little Gem Salad
Romesco, Roasted Sweet Pepper, Shaved Manchego Cheese, Lemon Vinaigrette
- › Low and Slow Chimichurri Short Rib
- › “Mofongo” Potatoes
- › Roasted Tomato
- › Garlic Broccolini
- › Toasted Lemon Bar
Citrus Sauce
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Iced Tea and Selected Teas



PLATED LUNCH

L - 3

- › Roasted Organic Tomato Soup
Parmesan Crostini
- › Mediterranean “Powerhouse” Salad
*Harissa Roasted Chicken, Toasted Quinoa, Almonds,
Dried Cranberries, Baby Kale*
- › Lemon Edamame Hummus
- › Sherry and Sea Salt Roasted Beets & Baby Root Vegetables
- › Strawberry Panna Cotta
Almond Macaroon
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Iced Tea and Selected Teas

L - 4

- › Chilled Florida Tomato Cucumber Soup
- › Charred Gulf Shrimp, Basil Crema
- › Grilled Chicken “Carciofi” Salad
*Shaved Artichokes, Tomatoes, Fennel, Thin Green Beans, Arugula,
Red Wine Parmesan Vinaigrette*
- › Amaretto Tiramisu “Classico”
Coco Dusted Baci, Espresso Crema
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Iced Tea and Selected Teas



PLATED LUNCH

L - 5

- ▶ Farmer's Salad
Bibb Lettuce, Endive, Roasted Pears, Pistachios, Strawberry, Pencil Beans, Aged Goat Cheese, Grain Mustard Vinaigrette
- ▶ Citrus & Maple Glazed Salmon
Corn Shoot, Herb Salad
- ▶ Toasted Wheat Berry Vegetable "Hash"
Fava Beans, Sweet Corn, Tomatoes, Baby Spinach, Tarragon, Dried Cranberries
- ▶ Chocolate Dipped Dulce de Leche Profiteroles
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- ▶ Iced Tea and Selected Teas

L - 6

- ▶ Caesar Caprese
Little Gem Lettuce, Tomatoes, Crisp Capers, Whipped Burrata on Basil Crostini, Lemon Parmesan Dressing
- ▶ Chicken Sage Orecchiette Pasta
Wood Roasted Mushrooms, Basil, Ricotta, Tomatoes, Spinach, Marsala, Parmesan
- ▶ "Ghirardelli" Chocolate Crunch
Mocha Sauce
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- ▶ Iced Tea and Selected Teas



PLATED LUNCH

ENLIGHTENED LIFESTYLE CUISINE LUNCH 1

- › Florida Heirloom Tomato and Citrus Caprese
Aged Balsamic and Really Good Olive Oil
- › Masala Roasted Chicken with Sweet Spiced Lentils
Roasted Cauliflower, Cucumber Yogurt Sauce
- › Toasted Meringue Nest
Semisweet Chocolate Mousse, Fresh Berry Coulis
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Agua Fresca

ENLIGHTENED LIFESTYLE CUISINE LUNCH 2

- › Zuppa Toscana
Heirloom Tomatoes, Cannellini Beans, Lacinato Kale, Parmesan Chip
- › Wild Salmon “Agro Dolce”
Arugula Baby Green Salad, Baked Lemon Ricotta, Pistachios, Beets, French Radish, Lemon Dressing
- › Dark Chocolate Demisphere
Passion Fruit Center
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Agua Fresca



BUFFET LUNCHEON

THE TRI-STATE DELI

- › Ya Ya's Chicken Noodle Soup
- › Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes, Sweet Onions, Chunky Blue Cheese, and Italian Vinaigrette
- › Pickles & Sours
- › Classic Deli Chicken and Tuna Salads
- › New York Potato Salad, Creamy Coleslaw
- › Griddled Reuben on Thick Cut Marble Rye
Thousand Island Dressing
- › Oven Roasted "Handcarved" Turkey
Cranberry and Mayonnaise (Attendant Required)
- › Grilled Sabrett Hot Dogs
Sauerkraut and Potato Buns, Condiments
- › Kettle Potato Chips
- › Assorted Deli Breads, Rolls, Mayonnaise, Yellow and Brown Mustards
- › New York Cheesecake
- › Brooklyn "Black and White" Cookies
- › Levy's Coconut Macarons
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Minimum of 50 guests)

NUEVO LATINO

- › Cuban Black Bean Soup
Scotch Bonnet Salsa and Tortilla Sticks
- › Hearts of Palm with Fresh Orange Segments, Baby Greens
- › Island Tossed Greens
Avocado, Tomato, Toasted Pumpkin Seeds, Ruby Red Grapefruit Vinaigrette
- › Pineapple Mojo Roasted Mahi-Mahi
Avocado, Serrano Pepper, Tomato Relish
- › Hot Cuban Turkey Mojo Press
A Classic with Slow Roasted Turkey and Swiss Cheese, Caramelized Onions, Pickles, Spicy Mustard, Cuban Bread
- › Chimichurri Skirt Steak
Black Bean-Charred Corn Relish (Carved to Order) (Attendant Required)
- › Individual Crispy Island Chips
Tomato, Lime and Garlic Salsa
- › Warm Mango Bread Pudding
Coconut Vanilla Sauce
- › Caramel Flan
- › Tres Leches Coconut Cake
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Minimum of 50 guests)



BUFFET LUNCHEON

THE TUSCAN "PIAZZA"

- › Zuppa Alla Minestrone
- › Classic Caesar Salad
(Attendant Required)
- › Caprese Salad
Tomatoes, Fresh Basil, Mozzarella, Lucini Olive Oil, White Balsamic
- › Warm Panino Pollo-Grilled Chicken
Fresh Mozzarella and Pesto on Herb Baked Bread
- › Brick Oven Assorted Gourmet Pizzas

(Please Select Two)

- › Four Cheese Pizza: Mozzarella, Fontina, Gruyere and Parmesan
- › Roasted Peppers, Spinach, Caramelized Onion, Fresh Mozzarella
- › Italian Sausage, Roma Tomato, Mozzarella, Fontina, Roasted Peppers
- › Traditional Pepperoni and Mozzarella
- › Meatball, Fresh Ricotta and Basil
(Attendant Required)
- › Penne Pasta with Spinach and Wild Mushrooms
Tossed in a Light Whole Grain Mustard and Sun-Dried Tomato Cream Sauce
- › Italian Rolls
- › Amaretti Cookies
- › Chocolate Cannoli, Assorted Biscotti
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

(Minimum of 50 guests)



BUFFET LUNCHEON

THE BIG “O” ORGANIC TRENDS

› Local Farmed Greens

*All Organic, Cut and Snipped to Order
Assorted Toppings, Dressings, Croutons and Cracker Flats
(Garden “Chef” Required)*

› Roasted Beet Salad with Toasted Walnuts, Tart Apples

› Organic Toasted Quinoa Salad

Almond and Cranberry

› Olive Oil Herb Roasted Potato Salad

Slivered Garlic, Sea Salt and Herbs

› Spiced Roasted Ceci Beans

Fresh Basil

› Oven Roasted Tofu, Apple Salad

Zucchini, Yellow Squash, Kale

› Edamame Ginger Carrot Salad

Summer Tomatoes and Fresh Snipped Basil

› Albacore Tuna Salad

Tart Cranberries, Fresh Lemon, Extra Virgin Olive Oil

› Mediterranean Chicken Salad

Sun-Dried Tomato and Fresh Basil

› Build Your Own Gourmet Organic Burger

*Thick Cut Black Pepper Honey Cured Bacon, Cheddar Cheese, Swiss Cheese,
Tomato, Vidalia Onion, Crisp Lettuce, Potato Buns and Condiments
(Attendant Required)*

› Honey Pommery Brushed Organic Chicken Breast
Roasted Corn and Black Bean Fresca

› Orange BBQ Glazed Tuna Burger
Crisp Vegetable Slaw

› Sweet Buttered Cornbread

› Sun Cut Watermelon Salad

Sumac White Balsamic

› Fruit...Fruit...Fruit

*All About Fresh Berries, Fruits, Tarts, Pies, Brûlées and of course,
a Touch of Chocolate*

› Freshly Brewed Starbucks Coffee

Regular and Decaffeinated

› Selected Teas

(Minimum of 75 guests)

*In order to maintain the integrity of this lunch, we request that item substitutions
not be made.*



BUFFET LUNCHEON

THE SANDWICH SHOPPE

- › Beef Mushroom Barley Soup
- › A Field of Greens
Blue Cheese, Ranch and Balsamic Dressings
- › “Mezze” Rigatoni Pasta Salad, Mozzarella Pearls, Fresh Basil,
Garden Vegetables
- › Creamy “Jersey” Cabbage Salad
- › Potato Salad
- › Deviled Egg Salad
- › Albacore Tuna Salad
- › Herb Chicken Salad
Roasted Tomato, Balsamic Portobella and Vegetables, Whole Wheat Wrap
- › Assortment of Selected Cold Meats and Cheeses
*Peppered Roast Beef, Roast Turkey, Smokehouse Ham, Genoa Salami,
Cheddar and Swiss Cheeses*
- › Assorted Breads and Rolls
- › Mayonnaise, Horseradish and Imported Mustards
- › Warm Apple Bread Pudding
Vanilla Sauce
- › Mocha Caramel Bars and Blondies
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
(Minimum of 25 guests)

THE KEY BISCAYNE

- › Crisp Florida Greens with Tomatoes, Cucumber, Sherry Vinaigrette
- › Creamy Potato Egg Salad
- › Chilled Baby Green Beans with Feta Cheese
Olive Oil and Aged Balsamic
- › Local Okeechobee Hearts of Palm, Red and Golden Tomato Salad
Citrus Vinaigrette
- › Roasted Turkey Wrap
Baby Swiss Cheese, Tomato, Baby Greens, Avocado Crema
- › Cubanelle Roasted Pepper Breast of Chicken
- › Mango Mojo Glazed Mahi-Mahi with Indian River Orange
- › Fresh Baked Assorted Rolls
Sweet Butter
- › Florida Key Lime Pies
- › Meyer Lemon Bars, Marbled Fudge Brownies
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
(Minimum of 25 guests)



BUFFET LUNCHEON

THE LOW COUNTRY BBQ

- ▶ “Hold on to Your Hankie”
Spicy Shrimp with Red Chili Cocktail Sauce
- ▶ Wild Field Greens
Carolina Green Tomatoes, Candied Pecans and Crumbled Blue Cheese
- ▶ Butter Beans, Black Eyed Pea, Tomato Salad, Grilled Kale
- ▶ Yellow Skin Egg Potato Salad
Pork Crackling and Spring Onion
- ▶ Sweet and Spicy Apple Cole Slaw
Toasted Pumpkin Seeds
- ▶ Watermelon Tomato Salad
Goat Cheese, Basil, White Balsamic Vinaigrette
- ▶ Pickles and Sours
Cut Pickles, Sweet Pickled Corn Relish, Olives
- ▶ “Shut Your Mouth” BBQ Boneless Chicken
- ▶ Build Your Gourmet Burger
Thick Cut Black Pepper Honey Cured Bacon, Cheddar Cheese, Swiss Cheese, Tomato, Vidalia Onion, Crisp Lettuce, Buns and Condiments
- ▶ Carolina Blackened Snapper Sandwich
Tomato Relish with Cilantro Vinaigrette, Cajun Remoulade
- ▶ Hand Snipped String Beans
- ▶ Sweet Buttered Cornbread
- ▶ Deep Dish Apple Pie
- ▶ Chocolate Bourbon Pecan Pie
- ▶ Warm Crusty Peach Cobbler
Moonsbine Vanilla Cinnamon Cream
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- ▶ Selected Teas

(Minimum of 75 guests)



LUNCH TO-GO

THE CORAL

- › Oven Roasted Turkey, Honey Oat Wheat Roll
Lemon-Sun-Dried Tomato Aioli
- › Mediterranean Hummus
Simply Naked Pita Chips
- › Granola Bar
- › Whole Fruit

THE PALM BEACH

- › Marinated Grilled Breast of Chicken, Swiss Cheese
Tomato Roll Focaccia, Pesto Aioli
- › Peanut Butter Cheese Crackers
- › Sun Baked Chips
- › Ginny Bakes Butter Gluten Free Cookies
- › Whole Fresh Fruit

THE VIZCAYA

- › Moroccan Vegetable Wrap
Grilled Squash, Zucchini, Roasted Pepper, Cucumber, Romaine with Hummus and Tabbouleh
- › Toasted Sunflower Seeds
- › Popcorners
- › Mixed Berry Yogurt Granola Bar
- › Whole Fresh Fruit

THE MIZNER

- › Chopped Salad
Rotisserie Chicken, Baby Greens, Arugula, Tomato, Cucumber, Cranraisins, Chickpeas, Carrots, Aged Cheddar, Balsamic Vinaigrette
- › Mini Baked Pretzels
- › Ginny Baked Butter Gluten Free Cookies
- › Whole Fresh Fruit

THE GOLD COAST

- › Tender Roasted Beef
Horseradish Cheddar, Red Tomato, Poppyseed Onion Roll
- › Sea Salt Potato Chips
- › Marinated Spiced Olives
- › Ginny Bakes Chocolate Chip Gluten Free Cookies
- › Whole Fresh Fruit

All Box Lunches Include Appropriate Condiment, and Disposable Ware



RECEPTION

COLD HORS D'OEUVRES

- › Sweet Water Shrimp, Tomato Confit, Chive Crema
- › Deviled Quail Egg, Caviar, Toasted Baguette
- › Crisp Asparagus Puff, Roasted Red Pepper Cream Cheese
- › Tuscan Vegetable Spiedini, Ciliegine Mozzarella, Roasted Pepper, Basil, Tortellini
- › Mediterranean Lemon Hummus, Persian Cucumber
- › Sweet Watermelon Drop, Loxahatchee Goat Cheese, Aged Balsamic
- › Mozzarella “Panzanella” Pearl
- › Hawaiian Tuna Poke, Wasabi Cream, Nori Rice Cracker
- › Seared Beef Tenderloin, Cipolline, Manchego
- › Smoked Salmon Cake, Baby Cucumber, Rye Crisp
- › Beetox Honey, Melon, Turtle Creek Goat Cheese, Crushed Pistachio
- › Maine Lobster Salad Cone
- › Tuscan Kale Chicken Caesar Bite, Shaved Reggiano
- › Bamboo Fruit and Cheese, Swiss Emmental, Fresh Berries
- › California Inside-Out Roll
- › Peppadew, Goat Cheese, Ficelle
- › Colossal Blue Claw Crab, Tomato Togarashi Sauce
- › Sonoma Roasted Peaches, Goat Cheese, Prosciutto, Saba Drizzle, Toasted Naan
- › Roasted Beet, Strawberry, Ricotta Dolce, Aged Sweet Balsamic, Toasted Naan



RECEPTION

HOT HORS D'OEUVRES

- › Cocktail Filet Mignon, Horseradish-Roquefort Crust
- › Sesame Chicken, Mandarin Citrus Sauce
- › Fig and Mascarpone Purse
- › Parmesan Crusted Mini Meatballs, Pomodoro Sauce
- › Shrimp –n– Grits, Tomato Bacon Jam
- › Wild Raspberry and Brie Star
- › Miniature Maryland Crab Cake, Old Bay Red Pepper Aioli
- › Chimichurri Chicken Chilito Skewer
- › Bacon Wrapped Date with Almond, Black Pepper Citrus Aioli
- › Mushroom Profiterole, Parmesan, Truffle
- › “Angry” Lobster Cone
- › Mango Mojo Glazed Rock Shrimp, Organic Toasted Coconut
- › Black Pepper Bacon Roasted Brussels Sprouts, Lemon Aioli
- › Sea Salt Roasted Asparagus, Pecorino, Lemon Garlic Aioli
- › Mini Chicken & Cilantro Dumplings, Soy Ginger Glaze
- › Pizzetta, Whipped Burrata, Tomato, Basil
- › Teeny-Tiny Cheese Burgers
- › Apple Cider Roasted Heirloom Beet, Ricotta Dolce
- › “Surf & Turf”, Short Rib and Lobster, Port Wine, Lemon Chili Butter
- › Triple Cream Brie, Apple Chutney, Pastry Crisp
- › Petite Cuban Panini

*All Hors d'Oeuvres are Available with a Minimum Quantity of 25 Pieces
Per Item*



RECEPTION SPECIALITIES

THE FLORIDA ICED SEAFOOD STATION

All Seafood Selections Served with Brandied Cocktail Sauce, Citrus Sections, Horseradish and Oyster Crackers

- › Chilled Shrimp
- › Fresh Florida Stone Crab Claws *(In Season)*
— or —
- › Deluxe French Cracked Stone Crab Claws
- › Jumbo Snow Crab Claws
- › Chilled Maine Lobster Medallions
- › Freshly Shucked Blue Point Oysters *(100 Piece Minimum)*
- › Freshly Shucked Little Neck Clams *(100 Piece Minimum)*

Enhance Your Seafood Station with a Nautical Ice Carving, Shells and Glowing Seafood Ice Bars (Ask your Catering or Convention Services Manager for Details)

ITALIAN PASTA STATION

MIZNER SELECTION

Your selection of Two Pastas and Two Sauces Chef Will Toss to Order

- › Pastas: Tortellini (Cheese Filled), Rigatoni, Orecchiette (Little Ears) and Whole Wheat Penne
- › Sauces: Garlic Parmesan, Bolognese, Genovese, Virgin Olive Oil Arugula Pesto, Wild Mushroom

GNUDI BAR

Boca's Fresh Ricotta Doughless Ravioli

- › Asiago Gnudi
Brown Butter, Parmesan, Pancetta, Cracklings, Lemon Brûlée, Micro Italian Fennel

- › Spinach Gnudi
Shiitake Mushroom, Shallots, Olive Oil and Lemon

(Chef Required)

CAESAR SALAD STATION

- › Reggiano Cheese, Stone Baked Croutons and Cracked Black Pepper
Add: Grilled Chicken or Shrimp

(Chef Required)

TUSCAN KALE "POWERHOUSE GREENS" CAESAR STATION

- › Reggiano Cheese, Olive Oil Rye Croutons, Olive Oil Dressing
Add: Grilled Chicken or Shrimp

(Chef Required)

PARISIAN AND HEARTH BAKED BREAD BAR

- › Stone Ground Loaves, Crusty Italian Garlic, French Baguettes, Herb Soft Rolls, Cracker Flats, Olive topped Focaccias served with Creamery Butter and Extra Virgin Olive Oil
A Perfect Complement to Your Italian Pasta Station!

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION SPECIALITIES

SPANISH OLIVE-PINCHO BAR

- ▶ Marinated Spanish Mediterranean Olives
Spiced, Citrus, Herb, Garlic Stuffed
- ▶ Crafted Artisan Cheese: Manchego, Idiazabal, Tetilla
- ▶ Crisp Tostadas, Flatbread

- ▶ Pinchos (Castaleno Style Small Open Face Bites)
Spanish Potato Tortilla, Chorizo Oil
Grilled Artichokes, Black Olive Tapenade
Olive Oil Tuna with White Anchovy Aioli
Crushed Tomato, Manchego, Olive Oil
- ▶ Gazpacho “Andalucia”
Classical Red and Yellow Tomato Shooters
- ▶ Serrano Ham and Melon

TUSCAN RISOTTO STATION

Your Selection of Two Risottos:

- ▶ Sweet Water Shrimp and Spinach Risotto
- ▶ Asparagus and Portobello Risotto
- ▶ Chicken and Basil Pesto Risotto
- ▶ Black Pepper and Parmesan Reggiano Risotto

(Sauté Chef Required)

SCAMPI ... SCAMPI ... SCAMPI ...

Jumbo Shrimp prepared to order (based on three pieces per person):

- ▶ Garlic Shrimp Scampi with Butter, White Wine, Basil and Lemon
- ▶ Pan Sautéed Shrimp, Roasted Fennel, Tomato, Sweet Pepper,
Fresh Garden Herbs

(Chef Required)

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION SPECIALITIES

TUSCAN MOZZARELLA BAR

Our Tuscan Chefs will amaze you with their Artistic Twists and Creations

Tastes they Love:

- › Fresh Mozzarella
- › Basil Pesto
- › Sun-Dried Tomato
- › Garlic-Thyme
- › Local “Toy Box” Heirloom Tomatoes, Marinated, Roasted, Fresh
- › Crusty Italian Breads, Flats and Crostini
- › Tuscan Cracked Olive Tapenade
- › Roasted Sea Salt Gourmet Nuts:
Pistachios, Walnuts, Toasted Pumpkin Seeds
- › Premier Dried Fruit: Apricots, Cherries, Figs
- › Antipasto, Marinated Italian Meats
- › Garden Vegetable Orecchiette Pasta Salad

(Chef Required)

“BOCITAS”

Boca’s Empanada Bar, Savory Pastries from South America

Your Selection of Three:

- › Beef with Olives, Jalapeño Chimichurri
- › Chicken and Wild Mushroom, Pebre Chileno
- › Chorizo with Onion and Mozzarella, Provencal Sauce
- › Ham and Cheese, Salsa Chipotle
- › Six Cheeses with Oregano, Apple Pea Chutney

MARYLAND SWEET WATER CRAB CAKE STATION

- › Jumbo Lump Crab Cakes Sautéed to Order in Fresh Sweet Butter, accompanied by Old Bay Remoulade Sauce, Dijon Horseradish Dip, Golden Corn Pepper Relish and Citrus Segments

(Chef Required)

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION SPECIALITIES

MOLCAJETE GUACAMOLE STATION

Prepared to order:

- › Fresh Crushed Avocado, Lime, Cilantro, Chili
- › Queso Fundido
- › Pico de Gallo, Salsa Verde, Salsa de Frijoles, Roasted Corn Salsa
- › Crispy Tortillas and Plantains
- › Assorted Bottles of Hot Sauce

(Chef Required)

IMPORTED FRENCH BRIE

Topped with Toasted Almonds, Lilac Honey and Berries, served with Crusty Baguette

(One Wheel Serves Approximately 35 Servings)

MEATBALL BAR

- › Gumba Classic Meatball, Pomodoro Sauce
- › Pork, Wild Mushroom Marsala
- › Turkey, Basil Pesto
- › Mini Meatball Sliders

Served with Reggiano Parmesan, Potato Focaccia

(Chef Required)

HARVEST OF SEASONAL FRUIT AND BERRIES

The Chef's Selection of the Finest Available Fruits

SELECTION OF IMPORTED AND DOMESTIC CHEESES

Decorated with Fresh Grapes, French Bread and English Crackers

WARM CALIFORNIA ARTICHOKE AND SPINACH DIP

Fresh Tortilla Chips and Soft Pita

THE HEALTHY MEDITERRANEAN CHIPS, DIPS AND FARM TO TABLE BABY VEGETABLES

- › Organic Vegetable Crudite, Assorted Hummus, Roasted Peppers, Baba Ghanoush, Ceci Beans, Cracked Olives, Tabbouleh, Dried Fruits, Smoked Nuts, Greek Yogurts, Dips, Tzatziki, Soft Pita, Toasted Naan, Crostada

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION SPECIALITIES

SMALL TACOS, BIG FLAVOR

Create Your Own Custom Tacos

- › Orange Chimichurri Grilled Chicken
- › Ancho and Chipotle Pepper Marinated Beef
- › Island Spiced Blackened Shrimp
- › Stone Ground Guacamole
- › Serrano Black Bean Queso
- › Assorted Relishes and Salsa
- › Warm Soft Flour Tortillas, Crispy Plantains, Tostadas

(Chef Required)

CARIBBEAN TAPAS STATION

Selection of Small Ethnic Dishes to Include:

- › Hearts of Palm with Orange Cumin
- › Shrimp with Papaya and Pineapple
- › Pulled Pork with Black Bean Salad
- › Jerk Chicken with Mango Chutney
- › Roasted Corn, Black Bean, Jicama Salad
- › Island Crab, Avocado, Tomato Orange Salad
- › Crisp Plantains, Crisp Brown Sugar, Rum Flats
- › Rum Cracker Flats

MAC & ALL THAT CHEESE STATION

Gourmet Macaroni prepared to Order in Three Varieties:

- › White Cheddar, Mascarpone Cheese and White Truffle Crunch
- › Florida Rock Shrimp, White Cheddar, Sweet Peas and Basil
- › Fresh Asparagus, Wild Mushrooms, Roasted Tomatoes, White Cheddar

(Chef Required)

CHINESE DIM SUM BAR

(A Selection of Four)

- › Seafood: Shrimp Har Gow, Shrimp and Vegetable Egg Roll
- › Meat: Chicken Shau-Mai, BBQ Pork Bun, Pork Potsticker, Beef Satay
- › Vegetarian: Vegetable Pot Sticker, Vegetable Spring Roll

All Dim Sum served with Shoyu, Hoisin Sauce, and Dragon Sauce in Bamboo Baskets with Chopsticks

JAPANESE SUSHI BAR

- › Nigiri Sushi

Tuna, Salmon, White Fish, Shrimp, Salmon or Tako

- › Maki Sushi

Varieties of Rolled Sushi

- › Sashimi

Selection of the Finest Sashimi Grade Fish

(Minimum Order 25 Pieces Per Item)

All Displays served with Soy Sauce, Wasabi Mustard, Pickled Ginger and Chopsticks. Sushi Chef Available Upon Request to Prepare Sushi to Order

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION

THE CARVING BOARD

BRAZILIAN FLAME GRILLED CHURRASCO SWORDS

- › Charcoal Grilled Beef, Chicken, Lamb and Spicy Sausage
- › Wood Roasted Vegetables
- › Truffle Honey Glaze
- › Mojo
- › Chimichurri
- › Mango Chutney

(Serves 15)

(Attendant Required)

FIVE PEPPER TENDERLOIN

- › Assorted Miniature Rolls
- › Dijonnaise, Bordelaise Sauces, Creamed Horseradish

(Serves 20)

(Attendant Required)

BONE-IN MUSTARD BROWN SUGAR GLAZED BAKED HAM

- › House Baked Snowflake Rolls
- › Mayonnaise and Imported Mustard

(Serves 50)

(Attendant Required)

FIRE GRILLED CEDAR PLANK SALMON

- › Citrus Maple and Mustard Glaze

(Serves 20)

(Attendant Required)

WHOLE ROASTED TURKEY

- › Multi-Grain and Silver Dollar Rolls
- › Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

(Serves 40)

(Attendant Required)

CENTER CUT AGED HEREFORD SIRLOIN OF BEEF

- › Cocktail Rolls

(Serves 30)

(Attendant Required)

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION

THE CARVING BOARD

OVEN BROWNED TUSCAN TURKEY BREAST

- › Thyme and White Balsamic Marinated Breast with Shallot Chianti Sauce
- › Sunflower Cranberry Rolls

(Serves 20)

(Attendant Required)

ORANGE MOJO ROASTED PORK LOIN

- › Caramelized Onions, Pickled Cucumbers, Spicy Mustard
- › Soft Mini Cuban Rolls

(Serves 30)

(Attendant Required)

ROCKY MOUNTAIN LAMB RACK

- › Roasted Garlic Honey Mustard Provençale Crust
- › Served with Sliced Baguette and Minted Marmalade

(Serves 15)

(Attendant Required)

72 HOURS BRAISED BEEF SHORT RIBS

Your choice of:

- › Whipped Potatoes
- › Goat Cheese Polenta
- › Tuscan Farro

(Serves 20)

(Attendant Required)

STEAMSHIP ROUND OF BEEF

- › Assortment of Miniature Split Rolls, Creamed Horseradish,
- › Whole Grain Mustard and Mayonnaise

(Serves 150)

(Attendant Required)

All Reception Stations are priced for one hour. Additional hours will be quoted and charged accordingly.



RECEPTION

DRY SNACKS

HONEY ROASTED PEANUTS

PRETZELS, POTATO CHIPS OR CHEDDAR GOLDFISH CRACKERS

DISPLAY OF POTATO CHIPS

› Onion, Sour Cream, and Blue Cheese Dips

DISPLAY OF CRISP BLUE AND WHITE CORN TORTILLA CHIPS

› Salsa and Guacamole

MEDITERRANEAN HUMMUS,
ROASTED EGGPLANT BABA GHANOUSH

› Crisp Pita Chips

HOUSE ROASTED MIXED NUTS

PIMENTO CHEESE AND HERBED BOURSIN DIPS

› Display of Assorted Carr's Biscuits and Vegetable Sticks

KETTLED POPCORN

POPCORNOPOLIS

MINI INDIVIDUAL CONES OF GOURMET POPCORN

› Near Naked

› Kettle Corn

› White Cheddar

TERRA VEGETABLE ISLAND CHIPS



PLATED DINNER

D - 1

- › Ricotta Raviolo with Tuscan Short Rib
Sage, Artichokes, Lemon and Truffle Olive Oil
- › Mezze Salad
*Marinated Tomatoes, Cucumbers, Arugula, Lollo Rossa Greens,
Grilled Asparagus, Olive Tapenade, Parmesan Red Wine Vinaigrette*
- › Organic Wild Salmon and Basil Garlic Shrimp
- › Creamy Mascarpone Polenta
- › Haricot Vert, Radish Salad
Sweet Roasted Peperonata
- › Dulce Milk Chocolate Torte
Crunchy Chocolate Croquant
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

D - 2

- › Bibb Lettuce, Endive & Tear Drop Tomato Salad
Alpine Comté, Red Grapes, Tarragon Mustard Vinaigrette
- › “Brasserie” Spring Chicken
Red Wine, Wild Mushroom Pan Jus
- › Yukon Gold Potato - Cauliflower Puree
- › Brussels Sprouts
- › Roasted Vegetables
- › Butterscotch Apple Tarte Tatin
Vanilla Bean Ice Cream
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas



PLATED DINNER

D - 3

- › Salad a La Grecque Lemon Poached Lobster
Cucumber, Pickled Red Onion, Marinated Artichoke, Kalamata Olives, Tomato, Avgolemono Vinaigrette
- › Petite Filet of Beef Pine Nut-Parsley Crusted Prawn
Caramelized Shallot Thyme Sauce
- › Roasted Cipollini Onions and Mushrooms
- › Honey Roasted Acorn Squash Puree
- › Asparagus Peperonata Salad
- › Passion Fruit Semifreddo
Tropical Coulis
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

D - 4

- › Market Salad, Roasted Heirloom Beets, Strawberries, Turtle Creek Goat Cheese
Honey Glazed Pecans, Sherry Vinaigrette
- › Mizner's Mixed Grill Petite Filet Mignon, Giant Shrimp, Breast of Chicken
Port Wine Glaze and Honeybell Orange Butter
- › Fava Bean Risotto
- › Spicy Broccolini, Acorn Squash
- › Dark Chocolate Oreo Tart
Malted Iced Cream
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas



PLATED DINNER

D - 5

- › Key West Style Crab Cake
Roasted Corn Poblano Relish, Tomato Jam, Sweet Pea Salad, Corn Reduction
- › Santorini Salad
Crisp Romaine, Heirloom Tomato, Cucumber, Aged Feta Cheese, Taggiasca Olives, Capers, Balsamic Vinaigrette
- › Pepper Studded Filet Mignon & Sustainable Salmon
Barolo Sauce, Salsa Verde
- › Sea Salt and Olive Oil “Crushed” Potatoes
Charred Scallion Crema
- › Grilled Broccolini
- › Lavender Honey Roasted Spaghetti Squash
- › A Key Lime Tribute
Key Lime Tart, Coconut Graham Cracker, Citrus Coulis
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

D - 6

- › Local Florida Tomato Salad
Cracked Olives, Crisp Capers, Fresh Maple Brook Burrata, Extra Virgin Olive Oil, Maldon Salt
- › Parmesan Tenderloin of Beef
Port Wine Sauce “au Poivre”
- and —
- › Jumbo Lump Crab Cake
Stone Ground Mustard Butter
- › Melted Spinach
- › Sweet Brilliant Carrots
- › Artichokes alla Griglia
- › Chocolate Ruffle Torte
Salted Caramel, Dark Chocolate
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas



PLATED DINNER

D - 7

- › Bee Heaven Farm Hearts of Palm and Citrus Salad
Little Gem Lettuce, Pomegranate, Grilled Artichoke, Lemon and Olive Oil
- › Porcini-Truffle Crusted Beef Tenderloin
Barolo Sauce
- › Caramelized Cauliflower “Steak”
- › Haricot Vert
- › Vanilla Parsnip - Carrot Puree
- › Milk Chocolate Praline Pavé
Orange Macaroon
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas

D - 8

- › Wood Roasted Gulf Pink Shrimp
Sundried Tomato Ciabatta Crisp, Scampi “Aqua Pazza”
- › Bibb and Endive Salad, Asian Pear
Candied Walnuts, Membrillo, Blue Cheese, Red Wine Vinaigrette
- › Vintage Port Glazed Filet Mignon
Garlic Confit
— and —
- › Lemon Butter Roasted Maine Lobster Tail
- › Risotto “Americaine”
- › Roasted Wild Mushrooms
- › Melted Lacinato Kale and Shallots
- › The Alaska,
Frozen Lemon Yogurt, Raspberry Sorbet, Toasted Meringue
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas



PLATED DINNER

ENLIGHTENED LIFESTYLE CUISINE - DINNER 1

- › Dungeness Crab Cocktail
Crushed Avocado, Herb Salad, Tomato Dressing
- › Grass Fed Beef Rib Eye Pavé
Sangiovese Jus, Cauliflower Steak, Garlic Rapini, Romesco
- › Lemon Ricotta Cheese Cake
Grilled Peaches and Coulis
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Agua Fresca

ENLIGHTENED LIFESTYLE CUISINE - DINNER 2

- › Roasted Eggplant and Oven Dried Tomato, Grilled Vegetables,
*Whipped Feta, Petite Herb Salad, Shaved Pecorino, Charred Pita,
10-Year Old Balsamico*
- › Elysian Farm's Lamb Loin
Summer Squash "Pisto Manchego", Sherry Jus
- › Local Bee Tox Honey Panna Cotta
Bing Cherries
- › Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- › Selected Teas
- › Agua Fresca



PLATED DINNER

LUXURY ... ELEGANT ... OPULENT

The Boca Raton Resort & Club proudly presents a dinner that exceeds its name in presentation, service and options for our discerning guests.

Upon being seated, your guests will be presented with a personalized printed menu which will present our culinary specialties for the evening.

We invite you to indulge in our luxurious, elegant and opulent dining experience.

› Wild Mushroom Cappuccino with Porcini Crema

› Maine Lobster and Radish Salad

Sweet Peas, Fava Beans, Tiny Tomatoes, Sauternes Vinaigrette

› Compressed Watermelon

Beet Vinegar

Entree Selections

› Rosemary Roasted Lamb Loin

Sangiovese Jus

› Roasted Yellow Tail Snapper

Artichoke, Fennel, Salsa Verde

› Filet Mignon of Beef

Roasted Garlic Herb Butter, Truffle Sauce

› Parsnip-Carrot Puree

› Maple-Roasted Acorn Squash

› Caramelized Cipollini Onions

› Spicy Broccolini

› Gruyere Potato Gratin

› Chocolate Melting Sphere

Yuzu Mandarin Cremeux, Warm Red Berry Sauce

› Freshly Brewed Starbucks Coffee

Regular and Decaffeinated

› Selected Teas



BUFFET DINNER

THE BOCASTIC

SALADS AND APPETIZERS

- ▶ Jumbo Shrimp on Ice
Brandied Cocktail Sauce, Oyster Crackers, Lemon
- ▶ Marinated Cucumber Salad
Fresh Dill, Shallots, Pickled Sweet Peppers
- ▶ Candied Apple Yam
Walnuts, Figs, Caramelized Onions
- ▶ Baby Iceberg Lettuce
Buttermilk Ranch Dressing, Maytag Blue Cheese, Red Onion
- ▶ Marinated Beefsteak Tomatoes
Basil Leaves, Black Pepper and Extra Virgin Olive Oil

FROM THE GRILL

- ▶ Charcoaled Garlic-Cracked Pepper Marinated Strip Steaks
Caramelized Sweet Vidalia Onions and Mushrooms
(Grill Chef Required)
- ▶ Tender St. Louis Style Spareribs
Honey-Ancho-Ale BBQ Sauce
- ▶ Rotisserie Chicken
Ancho-Ale BBQ Sauce
- ▶ Grilled Spice Rubbed Salmon
Sun-Ripened Tomato-Pineapple Relish and Key Lime Glaze

- ▶ Creamed Summer Corn Casserole
- ▶ Fresh Harvest Vegetables
- ▶ Baked Idaho and Sweet Potatoes
Sour Cream, Crumbled Bacon, Butter and Shredded Cheddar Cheese
- ▶ Baskets of Hearth Baked Breads
San Francisco Sourdough, Honey Wheat, Jalapeño Cornbread, Creamery Butter

DESSERTS

- ▶ Caramelized Pineapple Upside Down Cake
- ▶ Boca's Best Homemade Pies
Apple Streusel, Cherry and Peach
- ▶ Our Famous Key Lime Pie
- ▶ Assorted Freshly Made Cookies, Brownies and Lemon Bars
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- ▶ Selection of Teas
(Minimum of 75 guests)



BUFFET DINNER

THE BOCA LOBSTER FEAST

APPETIZERS AND SALADS

- ▶ New England Clam Chowder
- ▶ Cold Water Shrimp Cocktail
Horseradish Cocktail Sauce, Oyster Crackers, Lemon
- ▶ Vineyard Bay Scallop Seafood Salad
Tiny Tomatoes, Scallions, Peppers and Citrus
- ▶ Red and Gold Tomato Salad
Extra Virgin Olive Oil, Shaved Parmesan
- ▶ Crisp Cole Slaw
Parsley, Pears and Black Pepper
- ▶ Nantucket Green Salad
Baby Greens, Spinach, Sun-Dried Cranberries, Spiced Walnuts, Goat Cheese, Raspberry Vinaigrette

FROM THE SEA AND THE SHORE

- ▶ Fresh 1-1/4 lb. Maine Lobsters
VIP Cracked and Served with Drawn Butter
(Chef Required)
- ▶ Rosemary Garlic, Black Pepper Roasted Bistecca of Beef
Mushroom Zinfandel Sauce
(Chef Required)
- ▶ Bocapaella
Saffron Rice with Chorizo Sausage, Chicken, Shrimp, Clams and Mussels

- ▶ Fanny Bay Petite Crab Cakes
Charred Corn-Tomato Relish and Old Bay Remoulade
- ▶ Olive Oil and Oregano Slow Roasted Chicken
Natural Pan Jus
- ▶ Farm Fresh Beans with Crisp Bacon
Roasted Onions
- ▶ Steamed New Potatoes
Sweet Butter, Sea Salt and Dill
- ▶ Chef's Selection of Hearth Baked Rolls, Butter Laced Cornbread
Creamery Butter

DESSERTS

- ▶ Hampton Style Gourmet Cupcakes
Berry Coulis & Candied Violette
- ▶ Cinnamon and Walnut Carrot Cake
Cream Cheese Icing
- ▶ Warm American Apple Brown Betty
Vanilla Cream
- ▶ Strawberry Shortcake
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated Coffee
- ▶ Selection of Teas

(Minimum of 75 guests)



BUFFET DINNER

“VIBE”

STARTERS, SALADS AND SUSHI

- › Gazpacho Martinis
Rock Shrimp, Crab or Tomato with Creme Fraiche, Micro Sprouts
- › Sushi, Maki & Nagiri Displays
Pickled Ginger, Shoyu and Wasabi
- › Chili Seared Black and Blue Tuna
Wasabi Ginger Drizzle
- › Chargrilled Asparagus, Lemon Zest
Shaved Manchego
- › Bibb Salad
*Shaved Hearts of Palm, Teardrop Tomatoes, Orange and Basil,
Sherry Vinaigrette, Focaccia Croutons*

CARVED ITEMS

- › “Piedmontese” Beef Bisteca
New York Strip, Fire Aged Garlic, Port Wine Reduction
(Carver Required)
- › Churrasco Chicken
*Charcoal Grilled, Marinated with Olive Oil and Rosemary,
Chimichurri Dipping Sauce*
(Carver Required)

ENTREES

- › Lemon Roasted Local Snapper
Red Radish Mushroom Salad, Tarragon Artichoke Aioli
- › Korean BBQ Pork Tenderloin
Spicy Slaw, Steamed Rice Buns
- › Scampi
Garlic Shrimp, Spinach, Cherry Tomato, Extra Virgin Olive Oil, Lemon
- › Crisp Pencil Beans
Shallots and Brown Butter
- › Oven Roasted Potato Gratin
Roast Garlic and Goat Cheese
- › Hearth Baked Display of Rolls, Flat Breads and Focaccia
Creamery Butter

DESSERT

- › Taste of Florida Key Lime Sweets
- › Our Executive Pastry Chef’s Creation of Small Bites and Local Flavors
with a Touch of Chocolate
- › Freshly Brewed Colombian Coffee
Regular and Decaffeinated
- › Selection of Teas

(Minimum of 75 guests)



BUFFET DINNER

A HOT NIGHT IN HAVANA

SALADS AND APPETIZERS

- ▶ Conch Chowder
Sofrito Relish
- ▶ “Sunburned” Spiced Tuna
Minted Guava Relish
- ▶ Sugar Drop Ceviche
Scallops with Crisp Plantains
- ▶ Orange Tamarind Chicken
Peanut, Goat Cheese and Garden Cress
- ▶ Margarita Marinated Hearts of Palm Salad
Orange and Frisse Citrus Vinaigrette
- ▶ Latin Lechuga Greens, Shaved Onion, Tomato
Lemon Herb Vinaigrette

ENTREES

- ▶ Guava Glazed Barbecued Swordfish
Caramelized Sweet Plantains, Vanilla Rum Butter
- ▶ “Walkerswood” Jerk Chicken
Exotic Mushroom Ceviche and Garlic Red Stripe Butter
- ▶ Yuca with Orange Mojo
- ▶ Banana-Sweet Potato Souffle
- ▶ Tamarind Vegetables

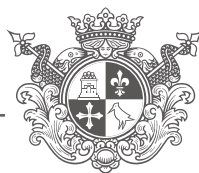
CARVED ITEMS

- ▶ Tenderloin of Beef Chimichurri
(Carver Required)
- ▶ Spit Roasted Pork Loin Brushed with Garlic, Pineapple and Cane Sugar
(Carver Required)

DESSERTS

- ▶ Arroz with Roasted Mango
Cinnamon and Chocolate Sticks
- ▶ Puerto Rican Flan
Medley of Exotic Fruit and Caramel Wafer
- ▶ Havana Chocolate Ruffle Cake
- ▶ Roasted Pineapple Spiced Cake
Vanilla Glaze
- ▶ Espresso Brûlée
- ▶ Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
- ▶ Selection of Teas

(Minimum of 75 guests)



BUFFET DINNER

TASTE OF BOCA

SEAGRILLE

- ▶ Citrus Endive Salad
- ▶ SeaGrille Chilled Slaw
- ▶ Mini Key West Style Crab Cakes
Lemon Old Bay Butter, Roasted Corn-Tomato Relish
- ▶ Wood Grilled Salmon
Roasted Tomato, Olives, Lemon and Feta
- ▶ Seared Scallops
Soy Brown Butter

BEACHES

- ▶ Seabreeze Shrimp Cocktail Cooler
Horseradish Cocktail Sauce, Key Lime Mustard, Lemons, Limes, Oyster Crackers
- ▶ Singapore Chop-Chop Chicken Salad
(Shaken Not Stirred by our Chef Tender)
(Attendant Required)
- ▶ Beaches EVO Mini Burgers Bar
American Kobe Beef, Tuna Burger, Brioche Bun, Condiments, Relishes

LUCCA

- ▶ Caprese Salad, Fresh Mozzarella, Tomato and Basil
Marinated Olives, Aged Parmesan
- ▶ Nonna's Sunday Gravy
All Day Sauce with Meatballs, Sausage, Pork, Ziti
- ▶ Sautéed Gnudi Pasta
Roasted Garlic Aioli, Wood Roasted Chicken, Sage, Wild Mushrooms, Spinach, Marsala

SUSHI BAR

- ▶ Nigiri Sushi
Tuna, Salmon, Whitefish, Shrimp or Tako
- ▶ Maki Sushi
Varieties of Rolled Sushi
- ▶ Sashimi
Selection of the Finest Sashimi Grade Fish

All Displays served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

*(Sushi Chef Available Upon Request to Prepared Sushi to Order)
(Minimum of 90 guests)*



BUFFET DINNER

TASTE OF BOCA

THE GRILLE ROOM

- › New York Strip Steak
Housemade Steak Sauce (carved to order)
(Carver Required)
- › Crisp Buttermilk Onion Rings
- › Herb Roasted Fingerling Potato
- › Grilled Asparagus, Lemon-Pancetta
- › Baby Iceberg Lettuce Wedge
Gorgonzola, Tomatoes, Red Onion, Green Goddess Dressing

SERENDIPITY

- › World Famous Frrrozen Hot Chocolate
Whipped Cream, Chocolate Shavings (made to order)
(Attendant Required)
 - › Serendipity Outrageous Ice Cream Station
 - › Forbidden Broadway Chocolate Cake
 - › Hemmingway's Dreamy Key Lime Tart
 - › Strawberry Fields Cheesecake
 - › Celestial Carrot Cake
 - › Café
 - › Short Espresso
 - › Double Espresso
 - › Cappuccino or Latte
- (Minimum of 90 guests)*



DESSERT

SPECIALTY DESSERT ENHANCEMENTS

OLD FASHIONED SHORTCAKE STATION

Your Choice of Two:

- › Plump Strawberries
- › Black Cherry Jubilee
- › Caramelized Bananas
- › Blueberry Compote
- › Sugar Sweet Pineapple

Accompanied by Whipped Cream, Roasted Almonds, Chocolate Chips, Toasted Coconut and served with Sugared Shortcakes

(Minimum of 25 guests)

(Attendant Required)

CHOCOLATE FONDUE STATION

- › Warm White and Milk Chocolates
With Bananas, Strawberries, Grapes, Cherries and Assorted Melons served with Cubed Pound Cake, Whipped Cream and Bamboo Skewers for Dipping

(Minimum of 25 guests)

(Attendant Required)

A TRIBUTE TO SOUTH FLORIDA

A South Florida tradition, a large selection of our most famous confections from the Sunshine State.

- › Orange Crème Brûlée
- › Key Lime Cream Pie
- › Key Lime Tart • Sun Kissed Lemon Chess
- › Key Lime Cheesecake

(Minimum of 25 guests)

SERENDIPITY SUNDAE

World Famous Serendipity of New York City Sundae Station, Bite Size Selection Made To Order by our Serendipity Staff

- › Famous Frrozen Hot Chocolate
- › Fresh Hand Churned Ice Cream and Sorbets
- › Outrageous Banana Split Sundae
- › Strawberry Fields, Forbidden Chocolate Broadway, Chocolate Mousse-accino, Celestial Carrot Cake, “Big Apple” Apple Pie
- › Whipped Cream, Assorted Sprinkles, Caramel,
- › Chocolate and Marshmallow Toppings

(Minimum of 75 guests)

(Attendant Required)

All Accompaniments are designed and priced to enhance a Dessert Buffet or Buffet Dinner.



DESSERT

SPECIALTY DESSERT ENHANCEMENTS

CARAMEL MIRANDA STATION

Be Your Own Pastry Chef by creating your own Masterpiece with our Gourmet Ingredients:

Your Choice of Two:

- › Caramelized Sweet Pineapple
- › Bananas Foster
- › Black Cherry Jubilee
- › Champagne Strawberries
- › Dark Chocolate and Orange Mango Tangle

Served with Tahitian Vanilla Bean Ice Cream, White Chocolate Nougat Ice Cream, Toasted Macadamia Nuts and Straw Cookies

*(Minimum of 50 guests)
(Chef Required)*

“THE CO-CO BEAN”

It's All About Chocolate and Bananas

- › Mini Oreo Crusted Pie, Caramelized Banana and Milk Chocolate Cylinder, Assorted Truffle and Choco Dipped Cookies, Valrhona Chocolate Tortes, Milk Chocolate Crème Brûlée, Dark Chocolate Petit Fours, 24K Chocolate Coffee Opera Chocolate, Chocolate Ice Cream and Hot Fudge

*(Minimum of 50 guests)
(Attendant Required)*

LOLLIPOPS AND MINI CONES

- › Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, Assorted Gold Brick Dipped Marshmallows, Brownie Popsicles, Triple Chocolate Rice Krispy Treats, Chocolate Cream Puffs, Milk Chocolate Bocaroons, Mini Cones Filled with Fudge, Mousse, Berries and More.

(Minimum of 50 guests)

All Accompaniments are designed and priced to enhance a Dessert Buffet or Buffet Dinner.



DESSERT BUFFET

SWEET FINALES

CHEF'S CREATIONS

- › Warm Chocolate Molten Cake with Chocolate Gianduja

BOCA COLDSTONE CREAMERY

- › Tahitian Vanilla, Strawberry, and Chocolate Ice Creams and Raspberry Sorbet
- › Served with Assorted Toppings
Bananas Foster, Raspberries, Chocolate Sauce, Caramel Sauce, Oreos, Sugar Cone

SWEET SHOTS

- › Our Pastry Chef's Shooter Creations
Chocolate, Key Lime, Cheesecake, Apple Pie, Berry Crumble

SWEET BITES

- › Chocolate Peanut Delight
- › Napoleon
- › Trio of Mini Profiteroles
- › Mirrored Chocolate Dome
- › Banana Rum Cylinder
- › Key Lime Tart on a Graham Cracker Crust
- › Chocolate Dipped Strawberries

*(Maximum of 50 guests)
(Chef Required)*

THE FRENCH CONNECTION

CHEF'S SIGNATURE BRÛLÉES

- › Tahitian Vanilla
- › Valrhona Chocolate
- › Grand Marnier

TRIBUTE TO THE CREAM PUFF

- › Chocolate, Praline, Cointreau Eclairs
- › Cream Puff with Champagne Berry Cream
- › Almond Pitivier
- › St. Honore with Caramelized Puff

- › Chocolate Truffle Cake
- › French Apple Tart
- › Babas Aux Rum
- › Fresh Fruit Tart
- › Twenty-Four Carat Gold Opera
- › Strawberry Napoleon
- › Raspberry Charlotte
- › Flambé Crepe Suzette with French Vanilla Ice Cream

*(Maximum of 50 guests)
(Chef Required)*



BEVERAGES

SPECIALTY BEVERAGES

THE TROPICAL BAR

A pleasant variety of the most requested tropical drinks. A wonderful way to welcome your guests!

Choice of Two:

- › Mai Tai
- › Piña Colada
- › Fruit Daiquiri Margarita
- › Rum Runner
- › Planter's Punch
- › Mojitos

FROM THE PUNCH BOWL

(One gallon minimum order; price per gallon)

- › Fresh Fruit Non-Alcoholic Punch
- › Rum Punch
- › Champagne
- › Punch Sangria

A WAKE-UP CALL

(Served by the drink; minimum order 25)

- › Bloody Marys (with celery)
- › House Champagne Mimosas

THE BOCA MARTINI

Enjoy Your Favorite Martinis in a Variety of Flavors and Combinations!

Choice of Two:

- › Cosmopolitan
- › Sour Apple
- › French
- › Floridian
- › Key West
- › Madras

DOMESTIC AND IMPORTED KEG BEERS

Our finest selection of domestic and imported keg beers, geared toward the beer enthusiast! (Approximate yield, 150 glasses per keg)

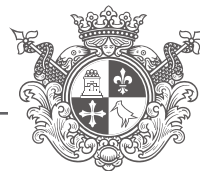
- › Budweiser/Bud Light
- › Heineken
- › Coors Light
- › Amstel Light
- › Michelob
- › Local Micro-Brewed Beers

CORDIAL SERVICE

- › Di Saronno Amaretto
- › B&B
- › Baileys Irish Cream
- › Drambuie
- › Sambuca Romano
- › Grand Marnier
- › Kahlua
- › Cointreau
- › Port (LBV)

COGNAC SERVICE

- › Hennessy XO
- › Courvoisier VSOP
- › Courvoisier XO
- › Martel Cordon Bleu
- › Remy Martin VS
- › Courvoisier VS
- › Hennessy VSOP



BEVERAGES

BAR PACKAGES

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers, priced per person for a Specified Period of Time. Our bartenders use a 1 1/4 ounce jigger for all standard drinks.

Beer/Wine/Non-Alcoholic

1 Hour
2 Hours
3 Hours
4 Hours
5 Hours

Premium OR Deluxe Brands

1 Hour
2 Hours
3 Hours
4 Hours
5 Hours

CONSUMPTION BARS

THE HOSTED BAR

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers. Our bartenders use a 1-1/4 ounce jigger for all standard drinks. Charges are based on a per drink basis reflecting the actual number of drinks consumed, and are exclusive of service charge and sales tax.

Deluxe Brands Premium Brands

Domestic Beer Premium and Imported Beer

Wine – Boca Raton Selection

Soft Drinks and Juices

Mineral Waters

Sparkling Wine – Boca Raton Selection

THE CASH BAR

A fully stocked bar featuring our Premium Brand Beverages. Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 23% service charge and 6% Florida state sales tax.

Premium Brands

Premium and Imported Beer

Wine - Boca Raton Selection

Soft Drinks and Juices

Domestic Beer

Mineral Waters

Sparkling Wine – Boca Raton Selection

All our alcoholic beverage prices are subject to current Florida state surcharge tax. Bartenders are available at a charge of \$150.00 for the first three hours and \$50.00 per hour thereafter. For Each \$500.00 in revenue, we will be pleased to waive the charge per bartender.

Bartenders are required and charged for unless otherwise stated.



BANQUET MENU PRICES

ALA CARTE REFRESHMENTS

Freshly Squeezed Florida Orange and Grapefruit Juice	\$85.00 Per Gallon \$36.00 Per Quart	Assorted Milks	\$5.00 Per 1/2 Pint
Apple, Tomato, Cranberry	\$85.00 Per Gallon	Selection of Classic Continental Cookies	\$48.00 Per Dozen
Pineapple and V-8 Juices	\$36.00 Per Quart	Variety of Pastel Macaroon Cookies	\$52.00 Per Dozen
Individual Juices	\$6.75 Each	Sweet Breads, Muffins, Low-Fat, Croissants, Bagels, Cinnamon Rolls, Coffee Cakes	\$6.50 Each
Boca's Famous Citrus Coolers	\$80.00 Per Gallon \$28.00 Per Quart	Boca's Jumbo Cookies	\$6.50 Each
Freshly Brewed Colombian Coffee	\$108.00 Per Gallon <i>(Regular and Decaffeinated) (Serves 10, 2 Cups Minimum)</i>	Miniature European Pastries and Chocolate Covered Strawberries	\$6.50 Each
Selected Teas	\$108.00 Per Gallon	Assortment of Whole Fresh Fruits	\$4.50 Per Piece
Starbucks Chilled Frappuccinos	\$7.00 Per Bottle	Individual Greek Yogurts	\$6.00 Each
Power Drink	\$7.00 Each	Dove Bars, Ben & Jerry's Ice Cream, and Frozen Yogurt Bars	\$6.50 Each
Power Juices	\$7.50 Each	Ice Cream Sandwiches, Ice Cream Cones, and Assorted Novelties	\$6.00 Each
Individual Iced Teas	\$7.00 Each	Assorted Candy Bars: Snickers, Milky Way, Kit Kat, M&M's and Hershey's	\$5.00 Each
Individual Lemonades	\$7.00 Each	Assorted Granola and Energy Bars	\$6.00 Each
Assorted Soft Drinks	\$6.00 Per Bottle	Bags of Potato Chips, Pretzels and Popcorn	\$4.50 Each
Sparkling and Premier Still Waters	\$6.50 Per Bottle	Bags of Crisp Fruit Chips	\$5.00 Each
Flavored Fruit Waters	\$7.50 Per Bottle		



BANQUET MENU PRICES

THEME REFRESHMENTS

Boca's Tribute to the Florida Orange	\$32.00 Per Person
Boca Tea Time	\$29.00 Per Person
The Naturalist	\$30.00 Per Person
Power Juice Station <i>(Chef \$175.00)</i>	\$26.00 Per Person
California Dream	\$24.00 Per Person
Fruteria	\$30.00 Per Person
As the Cookie Crumbles	\$22.00 Per Person
The Boca BUZZZZZZL <i>(Chef \$175.00)</i>	\$32.00 Per Person

CONTINENTAL BREAKFAST

Continental on A-1A	\$34.00 Per Person
The Boca Bagel	\$30.00 Per Person
The Gold Coast	\$38.00 Per Person

CONTINENTAL BREAKFAST-TO-GO

The Early Riser	28.00 Per Person
Stop and Go	\$34.00 Per Person

BUFFET ENHANCEMENTS

Omelettes <i>(Minimum 50 Guests, Chef \$175.00)</i>	\$19.00 Per Person
Belgian Waffle Station <i>(Chef \$175.00)</i>	\$16.00 Per Person
Huevos Rancheros Station <i>(Chef \$175.00)</i>	\$18.00 Per Person
Sunshine Fruit Smoothie <i>(Chef \$175.00)</i>	\$14.00 Per Person
Challah Crème Brulee French Toast	\$15.00 Per Person
Spanish Tortilla	\$16.00 Per Person
Southwest Breakfast Wraps (Pre-Made)	\$16.00 Per Person
Mediterranean Vegetable Frittata	\$16.00 Per Person
Sweet Cheese Blintzes	\$16.00 Per Person
Scrambled Eggs/Whites	\$12.00 Per Person
Classic Eggs Benedict <i>(Maximum 200 Guests)</i>	\$18.00 Per Person
Steel Cut Oatmeal or Cheese Grits	\$10.00 Per Person
Biscuits, Sausage, Eggs, Cheddar Cheese	\$16.00 Per Person
Croissant, Ham, Egg, Monterey Jack Cheese	\$16.00 Per Person
Scottish Highland Smoked Salmon	\$26.00 Per Person
Assorted Cold Cereals	\$8.00 Per Person
Assorted Donuts	\$6.00 Each



BANQUET MENU PRICES

PLATED BREAKFAST

B-1.....	\$36.00 Per Person
B-2.....	\$38.00 Per Person
B-3.....	\$42.00 Per Person <i>(Maximum 300 Guests)</i>
Enlightened Lifestyle Cuisine Breakfast 1.....	\$48.00 Per Person
Enlightened Lifestyle Cuisine Breakfast 2.....	\$44.00 Per Person

BUFFET BREAKFAST

BB-1.....	\$44.00 Per Person <i>(Minimum 25 Guests)</i>
BB-2.....	\$40.00 Per Person <i>(Minimum 25 Guests)</i>
BB-3.....	\$52.00 Per Person <i>(Minimum 50 Guests, Omelette Chef \$175.00)</i>

PLATED LUNCH

L-1.....	\$44.00 Per Person
L-2.....	\$52.00 Per Person
L-3.....	\$44.00 Per Person
L-4.....	\$46.00 Per Person
L-5.....	\$48.00 Per Person
L-6.....	\$44.00 Per Person
Enlightened Lifestyle Cuisine Luncheon 1.....	\$48.00 Per Person
Enlightened Lifestyle Cuisine Luncheon 2.....	\$52.00 Per Person

BUFFET LUNCHEON

The Tri-State Deli.....	\$58.00 Per Person <i>(Minimum 50 Guests)</i>
Nuevo Latino.....	\$56.00 Per Person <i>(Minimum 50 Guests)</i>
The Tuscan "Piazza".....	\$52.00 Per Person <i>(Minimum 50 Guests, Attendant \$150)</i>
The Big "O" Organic Trends.....	\$68.00 Per Person <i>(Minimum 75 Guests, Chef \$175.00, Attendant \$150.00)</i>
The Sandwich Shoppe.....	\$50.00 Per Person <i>(Minimum 25 Guests)</i>
The Key Biscayne.....	\$50.00 Per Person <i>(Minimum 25 Guests)</i>
The Low Country BBQ.....	\$62.00 Per Person <i>(Minimum 75 Guests)</i>



BANQUET MENU PRICES

LUNCH-TO-GO

The Coral	\$42.00 Per Person
The Palm Beach	\$42.00 Per Person
The Vizcaya	\$42.00 Per Person
The Mizner	\$42.00 Per Person
The Gold Coast	\$42.00 Per Person

COLD HORS D'OEUVRES

(Minimum Quantity of 25 Pieces Per Item) \$8.25 Each

HOT HORS D'OEUVRES

(Minimum Quantity of 25 Pieces Per Item) \$9.25 Each

THE FLORIDA ICED SEAFOOD STATION

Chilled Shrimp	\$1,200.00 Per 100 Pieces
Fresh Florida Stone Crab Claws	\$1800.00 Per 100 Pieces <i>(In Season)</i>
Frenched Stone Crab Claws	\$24.00 Per Piece
Jumbo Snow Crab Claws	\$1,200.00 Per 100 Pieces
Chilled Maine Lobster Medallions	\$1,800.00 Per 100 Pieces
Freshly Shucked Blue Point Oysters	\$1,000.00 Per 100 Pieces <i>(Minimum Quantity of 100 Pieces)</i>
Freshly Shucked Little Neck Clams	\$1,000.00 Per 100 Piece <i>(Minimum Quantity of 100 Pieces)</i>

ITALIAN PASTA STATION

Mizner Selection	\$22.00 Per Person <i>(Chef \$175.00)</i>
Gnudi Bar	\$26.00 Per Person <i>(Chef \$175.00)</i>

CAESAR SALAD STATION

Classic	\$18.00 Per Person
With Grilled Chicken	\$20.00 Per Person
With Shrimp	\$24.00 Per Person <i>(Chef \$175.00)</i>

TUSCAN KALE STATION \$18.00 Per Person

With Grilled Chicken	\$20.00 Per Person
With Shrimp	\$24.00 Per Person <i>(Chef \$175.00)</i>

PARISIAN AND HEARTH BAKED BREAD BAR \$15.00 Per Person

*All Reception Stations are priced for a maximum of one hour.
Additional hours are quoted and charged accordingly.*



BANQUET MENU PRICES

RECEPTION SPECIALTIES

Spanish Olive-Pincho Bar	\$26.00 Per Person
Tuscan Risotto Station <i>(Saute Chef \$175.00)</i>	\$26.00 Per Person
Scampi . . . Scampi . . . Scampi <i>(Saute Chef \$175.00)</i>	\$32.00 Per Person
Tuscan Mozzarella Bar <i>(Chef \$175.00)</i>	\$29.00 Per Person
“Bocitas”	\$24.00 Per Person
Maryland Sweet Water Crab Cake <i>(Saute Chef \$175.00)</i>	\$32.00 Per Person
Molcajete Guacamole Station <i>(Chef \$175.00)</i>	\$22.00 Per Person
Imported French Brie <i>(35 Servings)</i>	\$350.00 Each
Meatball Bar <i>(Chef \$175.00)</i>	\$28.00 Per Person
Harvest of Seasonal Fruit and Berries	\$22.00 Per Person

Selection of Imported and Domestic Cheeses	\$26.00 Per Person
Warm California Artichoke and Spinach Dip	\$14.00 Per Person
Mediterranean Station	\$20.00 Per Person
Small Tacos, Big Flavor <i>(Chef \$175.00)</i>	\$26.00 Per Person
Caribbean Tapas	\$26.00 Per Person
Mac and All That Cheese <i>(Chef \$175.00)</i>	\$24.00 Per Person
Chinese Dim Sum Bar	\$28.00 Per Person
Japanese Sushi Bar (Minimum Order 25 Pieces Per Item)	
Nigri Sushi	\$12.00 Per Piece
Maki Sushi	\$12.00 Per Piece
Sashimi <i>(Sushi Chef \$200.00)</i>	\$12.00 Per Piece

*All Reception Stations are priced for one hour.
Additional hours are quoted and charged accordingly.*



BANQUET MENU PRICES

THE CARVING BOARD

Brazilian Flame Grilled Churrasco Swords	\$600.00
<i>(Serves 15 Guests; Attendant \$150.00)</i>	
Five Pepper Tenderloin of Beef	\$800.00
<i>(Serves 20 Guests; Attendant \$150.00)</i>	
Bone-In Baked Ham	\$600.00
<i>(Serves 50 Guests; Attendant \$150.00)</i>	
Cedar Plank Salmon	\$475.00
<i>(Serves 20 Guests; Attendant \$150.00)</i>	
Whole Roasted Turkey	\$550.00
<i>(Serves 40 Guests; Attendant \$150.00)</i>	
Center Cut Aged Hereford Sirloin of Beef	\$700.00
<i>(Serves 30 Guests; Attendant \$150.00)</i>	
Oven Brownd Tuscan Turkey Breast	\$450.00
<i>(Serves 20 Guests; Attendant \$150.00)</i>	
Orange Mojo Roasted Pork Loin	\$350.00
<i>(Serves 30 Guests; Attendant \$150.00)</i>	
Rocky Mountain Lamb Rack	\$525.00
<i>(Serves 15 Guests; Attendant \$150.00)</i>	
72 Hours Braised Beef Short Rib	\$500.00
<i>(Serves 20 Guests; Attendant \$150.00)</i>	
Steamship Round of Beef	\$1,500.00
<i>(Serves 150 Guests; Attendant \$150.00)</i>	

DRY SNACKS

Honey Roasted Peanuts	\$7.50 Per Person
Pretzels, Potato Chips or Cheddar Goldfish Crackers	\$6.00 Per Person
Display of Potato Chips	\$6.00 Per Person
Display of Crisp Blue and White Corn Tortilla Chips . . .	\$8.50 Per Person
Mediterranean Hummus and Roasted Eggplant Babaganoush	\$8.50 Per Person
House Roasted Mixed Nuts	\$8.50 Per Person
Pimento Cheese and Herbed Boursin Dips	\$5.00 Per Person
Popcornopolis	\$7.50 Per Bag
Terra Vegetable Island Chips	\$7.50 Per Person



BANQUET MENU PRICES

PLATED DINNER

D-1	\$92.00 Per Person
D-2	\$80.00 Per Person
D-3	\$130.00 Per Person
D-4	\$122.00 Per Person
D-5	\$135.00 Per Person
D-6	\$145.00 Per Person
D-7	\$108.00 Per Person
D-8	\$175.00 Per Person

Pricing may vary based on market conditions

Enlighted Lifestyle Cuisine Dinner 1	\$145.00 Per Person
Enlighted Lifestyle Cuisine Dinner 2	\$160.00 Per Person
Luxury...Elegant...Opulent Dining Experience	\$225.00 Per Person

BUFFET DINNER

The Bocastic	\$125.00 Per Person <i>(Minimum 75 Guests)</i>
The Boca Lobster Feast	\$225.00 Per Person <i>(Minimum 75 Guests)</i>
“Vibe”	\$155.00 Per Person <i>(Minimum 75 Guests, Attendant \$150.00)</i>
A Hot Night In Havana	\$140.00 Per Person <i>(Minimum 75 Guests, Attendants \$150.00)</i>
Taste of Boca	\$175.00 Per Person <i>(Minimum 90 Guests, Attendant \$150.00)</i>

DESSERT BUFFETS

French Connection	\$48.00 Per Person <i>(Minimum 50 Guests, Chef \$175.00)</i>
Sweet Finales	\$55.00 Per Person <i>(Maximum 50 Guests; Chef \$175.00)</i>

SPECIALITY DESSERT ENHANCEMENTS

Old Fashioned Shortcake Station	\$28.00 Per Person <i>(Minimum 25 Guests, Attendant \$150.00)</i>
Chocolate Fondue Station	\$34.00 Per Person <i>(Minimum 25 Guests, Attendant \$150.00)</i>
A Tribute to South Florida	\$32.00 Per Person <i>(Minimum 25 Guests)</i>
Serendipity Sundae	\$35.00 Per Person <i>(Minimum 75 Guests; Attendant \$150.00)</i>
Caramel Miranda Station	\$29.00 Per Person <i>(Minimum 50 Guests; Chef \$175.00)</i>
“The Co-Co Bean”	\$26.00 Per Person <i>(Minimum 50 Guests; Attendant \$150.00)</i>
Lollipops and Mini Cones	\$27.00 Per Person <i>(Minimum 50 Guests)</i>

All Dessert Accompaniments are designed and priced to enhance a Desserts Buffet or Buffet Dinner.



WINE LIST

CHAMPAGNE AND SPARKLING WINES

J.P. Chenet Brut, France	\$38.00
La Marca, Prosecco, Italy	\$44.00
Chandon Brut Classic, Napa Valley	\$59.00
Ferghettina, Franciacorta Brut, Italy	\$82.00
Etoile Rosé Brut, Napa Valley.	\$110.00
Laurent-Perrier Brut, Épernay, France	\$125.00
Moët e Chandon Brut Imperial Épernay, France	\$150.00
Veuve Clicquot, Yellow Label Brut, Reims, France	\$160.00

WHITE WINES

CHARDONNAY

Canyon Road, California	\$44.00
Greystone Cellars, California	\$45.00
Lyric by Etude, Santa Barbara.	\$50.00
Silver Palm, North Coast	\$46.00
Wente Morning Fog, Livermore	\$47.00
Sterling Vintner's Collection, Central Coast.	\$49.00
Rodney Strong Chalk Hill, Sonoma	\$52.00
Sonoma Cutrer, Sonoma	\$55.00
Cuvasion Cellars, Napa Valley	\$62.00
Stags' Leap Wine Cellars, Karia, Napa Valley	\$78.00
Schug, Carneros	\$80.00
ZD Estate, California.	\$82.00
Grgich Hills Estate, Napa Valley.	\$96.00
Cakebread, Napa Valley	\$105.00

SAUVIGNON BLANC/FUMÉ BLANC

Clifford Bay, Marlborough, New Zealand	\$42.00
Kim Crawford, Marlborough, New Zealand.	\$44.00
Uppercut, California	\$46.00
Matanzas Creek, Sonoma	\$48.00
Robert Mondavi "Fumé Blanc," Napa Valley	\$65.00
Cloudy Bay, Marlborough, New Zealand	\$70.00
Duckhorn, Napa Valley	\$78.00

PINOT GRIGIO/PINOT GRIS

Banfi, Le Rime, Italy	\$40.00
Ruffino, Lumina, Delle Venezie IGT, IT, Italy	\$48.00
Sterling Vintner's Collection, Central Coast.	\$52.00
Pinot Gris, King Estate, Oregon.	\$54.00
Terlato Estate, Fuili Colli Orientali, Italy	\$68.00
Pinot Gris, Etude, Carneros	\$70.00

WHITE BLENDS AND OTHER WHITES

Riesling, Kung Fu Girl by Charles Smith, Washington	\$42.00
Riesling, Moller, Germany	\$48.00
Riesling, Chateau Ste. Michelle & Dr. Loosen Eroica, WA	\$51.00
White Blend, Franciscan Equilibrium, Napa Valley	\$52.00
White Blend, Conundrum by Caymus, California.	\$55.00
Viognier, Stags' Leap Winery, Napa Valley	\$74.00



WINE LIST

ROSÉ

La Villa Barton Côtes de Provence, France	\$40.00
Cape Bleue, Jean-Luc Colombo, France	\$42.00
Belleruche, Chapoutier, France.	\$48.00
Meiomi, Tri-County	\$60.00
Rock Angel, Chateau D'Esclans, Provence, France	\$75.00

RED WINES

PINOT NOIR

Canyon Road, California	\$42.00
Mark West, California	\$44.00
Chateau St. Jean, California	\$47.00
Picket Fence, Russian River Valley	\$48.00
Lyric by Etude, Santa Barbara.	\$52.00
Sterling Vintner's Collection, Central Coast.	\$56.00
Meiomi, Tri-County.	\$60.00
Davis Bynum, Jane's Vineyard Russian River Valley	\$64.00
The Four Graces, Willamette Valley	\$72.00
Frank Family Vineyards, Carneros	\$80.00
Adelsheim Vineyard, Willamette Valley	\$84.00
Belle Glos, Las Alturas Vineyard, Santa Lucia Highlands	\$88.00
Etude, Carneros	\$115.00
Twomey by Silver Oak, Russian River Valley	\$120.00

MERLOT

Columbia Crest Grand Estate, Columbia Valley.	\$42.00
Chateau St. Jean, California	\$45.00
Sterling Vintner's Collection, Central Coast.	\$52.00
Swanson, Cygnet, Napa Valley	\$62.00
Provenance, Napa Valley	\$66.00
Stags' Leap, Napa Valley	\$88.00
Emmolo, Napa Valley.	\$92.00



WINE LIST

CABERNET SAUVIGNON

Canyon Road, California	\$44.00
Greystone Cellars, California	\$46.00
Los Vascos, Chile	\$48.00
Sterling Vintner's Collection, Central Coast.	\$52.00
Silver Palm, California	\$56.00
Substance, Columbia Valley	\$58.00
Hess, Shirtail Ranches, Lake County	\$59.00
Franciscan Estate, Napa Valley	\$60.00
Uppercut, California	\$62.00
Oberon, Napa Valley	\$65.00
Conn Creek Winery, Napa Valley.	\$68.00
Rodney Strong, Knights Valley, Sonoma.	\$72.00
St. Supéry Estate Vineyards, Napa Valley	\$78.00
B.R. Cohn, Gold Label, Sonoma	\$80.00
Robert Mondavi, Napa Valley	\$86.00
Sequoia Grove, Napa Valley	\$99.00
Merryvale Vineyards, "Starmont", Napa Valley	\$102.00
Frog's Leap, Napa Valley.	\$120.00
ZD Estate, Napa Valley	\$125.00
Stags' Leap Winery, Napa Valley.	\$132.00
Jordan, Alexander Valley.	\$150.00
Silver Oak, Alexander Valley.	\$165.00
Cade, Howell Mountain.	\$173.00
Caymus, Napa Valley	\$185.00
Stags' Leap Winery "the Leap", Napa Valley	\$210.00

RED BLENDS AND OTHER REDS

Chianti, Banfi, Tuscany, Italy	\$48.00
Malbec, Bodega Norton, Mendoza, Argentina	\$49.00
Chianti Classico, Ruffino Il Ducale, Tuscany, Italy	\$53.00
Tempranillo, Torres Celeste Crianza, Spain.	\$54.00
Red Blend, Conundrum by Caymus, California.	\$55.00
Syrah, Boom Boom!, Washington.	\$55.00
Red Blend, Penfolds Max's Shiraz & Cabernet.	\$60.00
Red Blend, Pessimist, Paso Robles	\$64.00
Tempranillo, Numanthia, Termes, Spain	\$68.00
Les Charmes de Magnol Rouge, Medoc, Bordeaux, France.	\$70.00
Red Blend, Estancia Reserve, GSM, Monterey County	\$72.00
Petite Sirah, Stags' Leap Winery, Napa Valley	\$78.00
Stag's Leap, Hands of Time, Napa Valley	\$80.00
Super Tuscan, Le Volte, Tenuta Ornellaia, IT	\$84.00
Thomas Barton Margaux, Bordeaux, France.	\$105.00
Amarone, Tenuta Marcati della Valpolicella, DOCG, Italy.	\$110.00
Chalk Hill Estate Red, Sonoma	\$165.00



BAR PACKAGES

PREMIUM LIQUORS

1 Hour	\$36.00 Per Person
2 Hours	\$46.00 Per Person
3 Hours	\$54.00 Per Person
4 Hours	\$60.00 Per Person
5 Hours	\$66.00 Per Person

DELUXE LIQUORS

1 Hour	\$40.00 Per Person
2 Hours	\$50.00 Per Person
3 Hours	\$58.00 Per Person
4 Hours	\$64.00 Per Person
5 Hours	\$68.00 Per Person

BEER / WINE / NON-ALCOHOLIC

1 Hour	\$34.00 Per Person
2 Hours	\$38.00 Per Person
3 Hours	\$40.00 Per Person
4 Hours	\$44.00 Per Person
5 Hours	\$48.00 Per Person

Open Bar package charges will reflect the actual number of guests attending the event.

CONSUMPTION BARS

THE HOSTED BAR

Deluxe Brands	\$14.00 Per Drink
Premium Brands	\$12.00 Per Drink
Domestic Beer	\$8.50 Per Bottle
Imported and Premium Beer	\$9.50 Per Bottle
Wine – Boca Raton Selection	\$12.00 Per Drink
Soft Drinks & Juices	\$6.00 Per Bottle
Sparkling & Premiere Still Waters	\$6.50 Per Bottle
Sparkling Wine – Boca Raton Selection	\$12.00 Per Drink

SPECIALTY BEVERAGES

The Tropical Bar	\$16.00 Per Drink
The Boca Martini	\$16.00 Per Drink

FROM THE PUNCH BOWL

Fresh Fruit Non-Alcoholic Punch	\$120.00 Per Gallon
Rum Punch	\$180.00 Per Gallon
Champagne Punch	\$225.00 Per Gallon
Sangria	\$180.00 Per Gallon

A WAKE-UP CALL

Bloody Marys (with Celery)	\$14.00 Per Drink
House Champagne Mimosas	\$14.00 Per Drink

(Minimum Order 25)

Bars with a consumption of less than \$500.00 per bar will be charged a \$150.00 Bartender Fee.



BAR LIST

PREMIUM BAR

LIQUOR

Pinnacle Vodka

Smirnoff Vodka

Bombay Gin

Cruzan LT Rum

The Famouse Grouse Blended Scotch

Buffalo Trace Bourbon

Seagrams 7 Whiskey

Sauza Silver Tequila

Dekuyper Triple Sec

Noilly Prat Sweet and Dry Vermouth

BEER

Heineken Lager

Corona

Beck's NA

Miller Lite

Bud Light

Budweiser

DELUXE BAR

LIQUOR

Absolut Vodka

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

1800 Silver Tequila

Jack Daniels Bourbon

Canadian Club Whiskey

Dewar's 12 Year Blended Scotch

Dekuyper Triple Sec

Noilly Prat Sweet and Dry Vermouth

BEER

Heineken

Corona Extra

Beck's NA

Miller Lite

Blue Moon

Bud Light

Stella Artois

Sam Adams Boston Lager



BAR LIST

LUXURY BAR

LIQUOR

Belvedere Vodka

Grey Goose Vodka

Ketel One Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

Casamigos Blanco Tequila

Makers Mark Bourbon

Crown Royal Whiskey

Jonnie Walker Black Label Blended Scotch

Dekuyper Triple Sec

Noilly Prat Sweet and Dry Vermouth

BEER

Heineken

Corona Extra

Beck's NA

Miller Lite

Blue Moon

Bud Light

Stella Artois

Sam Adams Boston Lager

Funky Buddha Floridian

Funky Buddha Hop Gun IPA

CORDIAL SET

Amaretto D'sarrano

B&B

Drambuie

Cointreau

Courvoisier VS

Grand Marnier

Kahlua

Sambuca

Baily's

Campari

Aperol

St Germain

Frangelico

Port

