

meetings and banquets 2019



Dining Services | Menu Selections

ALWAYS IN YOUR ELEMENT™

ONE OCEAN

REMINGTON



FOOD AND BEVERAGE MINIMUMS

The minimums do not include a 26% service charge and 7% sales tax. Food and Beverage minimums are a guideline of the least amount you will need to spend for your event and are not package-based on any particular menu.

FOOD AND BEVERAGE

All Food and Beverage is to be purchased solely through One Ocean.™ Our talented team of chefs will assist you to create special menus that vary from items included on our printed suggestions. Menu selection should be completed at least three weeks prior to your event, with the exception of buffets.

- For parties of 50 or more, plated dinners with one entrée selection are available.
- For parties of 120 or more, buffet dinners are recommended.
- For parties less than 50, a choice may be offered for the entrée selection. The menu will reflect the higher priced entrée.
- A minimum of 20 people is required for all buffet menus with stations and hot food items.

TAXABLE SERVICES AND SALES TAX

A 26% taxable service charge and 7% sales tax will be applied to all Food and Beverage arrangements.

OTHER CHARGES AND GENERAL FEES:

BARTENDER	per Bartender, per event one Bartender required per every 75 guests	100
CHEF ATTENDANT	per Chef, per event one Chef Attendant required per every 50 guests	100
CAKE CUTTING (outside vendor)	per person	4
CUSTOM MENU PRINTING	per menu	1

Breakfast



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PLATED BREAKFAST

All Plated Breakfasts Include:

Freshly Squeezed Florida Orange Juice, Freshly Squeezed Florida Grapefruit Juice, Freshly Brewed Gourmet Coffee, and a Selection of Herbal and Black Tea Forté®.

EGGS SCRAMBLED | 30 per person

Fluffy Scrambled Eggs with Chives
Applewood Smoked Bacon and Sausage Links
Cast Iron Seared Breakfast Potatoes
Poached Jumbo Asparagus

VEGETABLE FRITTATA | 30 per person

Roasted Tomato, Savory Spinach and Mozzarella Frittata
Applewood Smoked Bacon
Russet Potato Pancake

FRENCH TOAST | 30 per person

Thick Sliced Brioche French Toast with Warm Rum
Banana Compote and Vermont Maple Syrup
Banana Brulee
Applewood Smoked Bacon and Sausage Links

SOUTHERN MAYPORT BREAKFAST | 30 per person

Mayport Shrimp with Chorizo Sausage
Onion and Peppers
Tomato and Spinach
Over Stone Ground White Cheddar Grits

Breakfast

BUFFET BREAKFAST

All Buffet Breakfasts Include:

Freshly Squeezed Florida
Orange Juice, Freshly
Squeezed Florida Grapefruit
Juice, Freshly Brewed
Gourmet Coffee, and a
Selection of Herbal and
Black Tea Forté®.

All Buffet Breakfasts are
priced and set up for 1-hour
service.

Non-minimum surcharge
for groups less than
20ppl | 200.00



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THE CONTINENTAL | 30 per person

Sliced Seasonal Fresh Fruit and Berries
Individual Plain, Fruit, & Greek Yogurts
Assorted House-Made Pastries, Mini-Croissants, Bagels
Butter, Preserves, and Cream Cheese
Steel Cut Oats with Traditional Accompaniments

BREAKFAST CLASSICS | 40 per person

COLD ITEMS:

Fresh Sliced Seasonal Fruits and Berries
Assorted Dry Cereals
House-Made Toasted Granola
Muesli with Yogurt
Apples and Grapes
Whole and Skim Milk
Individual Fruit, Plain, & Greek Yogurts
Whole Berries and Dried Fruits

HOT ITEMS:

Assorted House-Made Pastries, Mini Croissants and Bagels
Butter, Preserves, and Cream Cheese
Scrambled Eggs with Chives
Applewood Smoked Bacon and Breakfast Sausage
Cast Iron Seared Breakfast Potatoes

Please **SELECT ONE** of the following:

Buttermilk Pancakes or Brioche French Toast
Vermont Maple Syrup and Whipped Butter

HEART HEALTHY BUFFET | 42 per person

Fresh Sliced Seasonal Fruits and Berries
Almond Milk Bircher Muesli
Assorted Dried Fruits and Nuts
Create Your Own Granola & Yogurt Parfaits
Smoked Salmon Salad with Whole Wheat Pita

ASSORTED BREAKFAST BAKERIES:

Multi Grain Cranberry Muffins, Flax Seed
Lavosh served with Various Preserves and Organic Honey

Please **SELECT ONE** of the following:

Buckwheat and English Oatmeal Pancakes with Sugar Free Vermont Maple Syrup
Egg White Frittata with Grilled Vegetables

Breakfast



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BUFFET BREAKFAST ENHANCEMENTS

One Chef Attendant
required per
50 guests | 100.00

Additional to menu price

INDIVIDUAL ITEMS | priced per person

Please select **ONE** of the following:

EGGS BENEDICT | 10 per person

Traditional Accompaniments

BRIOCHE FRENCH TOAST | 8 per person

Vermont Maple Syrup

FLORIDA BREAKFAST BURRITO | 8 per person

Aged Cheddar, Chorizo, Sour Cream and Salsa

CROISSANT SANDWICH | 8 per person

Croissant Sandwich with Choice of Bacon or Sausage

ACTION STATIONS | 100 per Chef

Chef Attended

OMELET STATION | 15 per person

Chef Preparing Eggs and Omelets to Order

Traditional Omelet Ingredient Enhancements:

Assortment of Cheeses, Spinach, Tomato, Mushrooms,

Onions, Ham, Bacon

WAFFLE STATION | 12 per person

Chef Preparing Waffles

Maple Syrup, Strawberry and Blueberry Sauce

Stone Fruit Salsa and Whipped Cream

SMOOTHIE STATION | 14 per person

Variety of Fresh Fruits

Yogurts and Honey

Brunch Buffet



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BRUNCH BUFFET | 58 per person

Minimum attendance:
20 guests

The Brunch Buffet is
priced and set up for
1- hour service.

FRESHLY SQUEEZED FLORIDA ORANGE JUICE
FRESHLY SQUEEZED GRAPEFRUIT JUICE

SLICED SEASONAL FRESH FRUIT AND BERRIES

SELECTION OF IMPORTED AND DOMESTIC CHEESES

FRESHLY BAKED BREADS AND ROLLS
with Butter and Preserves

SCRAMBLED EGGS WITH CHIVES

CONGAREE & PENN® STONE GROUND GRITS

APPLEWOOD SMOKED BACON & SAUSAGE

CHEF ATTENDED OMELET STATION | 15 per person
Chef Attended, 100

Traditional Omelet Ingredient Enhancements:
Assortment of Cheeses, Spinach, Tomato, Mushrooms, Onions, Ham, Bacon

ONE OCEAN CAPRESE
Vine Ripened Tomatoes, Basil, Buffalo Mozzarella, Aged Modena Balsamic Drizzle

CRISP BABY FIELD GREENS
Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries

HERB ROASTED PERUVIAN POTATOES

GARDEN VEGETABLES
Daily Selection

HAND CARVED CRUSTED NEW YORK SIRLOIN
Mushroom Demi Glace, Horseradish Crema

PASTRY CHEF'S SEASONAL SELECTIONS
Assorted Cakes, Tarts, and Pastries

BEVERAGES
Freshly Brewed Gourmet Blended Coffee, Selection of Herbal and Black Tea Forté®

Luncheon | A La Carte



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Our a la carte luncheons are designed as a coursed presentation.

Please select:

ONE first course, **ONE** entrée, and **ONE** dessert for your guests.

A La Carte Luncheon Includes:

Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®

FIRST COURSE SELECTIONS

Salads

LOCAL FIELD GREENS

Shaved Bermuda Onions, Crumbled Feta, Basil Vinaigrette

GRILLED PORTOBELLO & MOZZARELLA NAPOLEON

Pea Tendril Salad, Sun-Dried Tomato Pesto

SPINACH PETAL SALAD

Pecan Crusted Chèvre with Warm Pancetta and Thyme Dressing

TOMATO CARPACCIO

Florida Hearts of Palm Salad, Citrus-Coriander Vinaigrette

CAESAR SALAD

White Anchovy-Garlic Dressing, Shaved Asiago Cheese

ENTRÉE COURSE SELECTIONS

Entrée Salads

SEAFOOD COBB | 36

Grilled Shrimp, Cornmeal Crusted Calamari, Pan-Seared Diver Scallops, Romaine, Egg, Avocado, Applewood Smoked Bacon, Tomato, Florida Hearts of Palm, Maytag Blue Cheese

CLASSIC CAESAR SALAD | 32

Hearts of Romaine, Grilled Chicken, Classic Caesar Dressing

CORIANDER AND PEPPER CRUSTED AHI TUNA | 38

Arugula, Roasted Onion and Feta Salad, Kalamata Olive Relish

Hot Entrées

JALAPENO GLAZED PORK TENDERLOIN | 42

Roasted Plantain Hash, Tropical Fruit Relish

MOLASSES BBQ TASMANIAN SALMON | 46

Tomato-Cilantro Hollandaise

MACADAMIA NUT ENCRUSTED BLACK MAHI-MAHI | 50

Pineapple and Citrus Gastrique

STUFFED GRILLED PORTABELLO MUSHROOM | 40

*Smoked Provolone, Tomato, Spinach, Caramelized Onions
Aged Modena Balsamic Drizzle, Local Field Greens*

GUAJILLO CHILI RUBBED FREE RANGE CHICKEN | 42

Smashed Fingerling Potatoes, Roasted Shallot Jus

GRILLED PETITE FILET OF BEEF | 56

Black Peppercorn and Sage Polenta, Caramelized Onion Thyme Jus

DESSERT

CLASSIC TIRAMISU | Espresso Ice Cream

TRADITIONAL KEY LIME PIE | Ginger Scented Crust, Citrus Cream, Fresh Raspberry Coulis

FRESHLY SPUN MANGO SORBET | Seasonal Berries, Berry-Berry Consommé, Cashew Nut Tuile

FALLEN CHOCOLATE SOUFFLE CAKE | Fresh Whipped Cream, Raspberry Coulis

ORANGE ALMOND TORTE | Cardamom Ice Cream, Candied Orange Peel, Caramel Drizzle

Lunch Box Specialties



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Boxed Lunches Include:
Whole Fruit and One Ocean
Bottled Water.

BOXED LUNCHES | 36 per person
Choice of **ONE** for group:

- GRILLED EGGPLANT | *Tomato, Fresh Mozzarella with Pesto on Focaccia Bread*
- SLOW ROASTED SIRLOIN OF BEEF | *Caramelized Onions, Boursin® Cheese on Baguette*
- SMOKED CAROLINA TURKEY | *Swiss Cheese on Flaky Croissant*
- MARINATED GRILLED CHICKEN BREAST | *Provolone and Arugula on Kaiser Roll*
- VEGETABLE WRAP | *Seasonal Vegetables, Cumin-Scented Hummus, Virgin Olive Oil*
- ITALIAN HOAGIE | *Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, Onion*
- MARINATED GRILLED CHICKEN CAESAR SALAD | *Toasted Croûtons, and Aged Parmesan*
- CLASSIC COBB SALAD | *Choice of Marinated Chicken or Grilled Mayport Shrimp*

Choice of **ONE**:
Penne Pasta with Roasted Vegetables
Heirloom Tomato Couscous Salad
California Potato Salad

Choice of **ONE**:
Freshly Baked Cookie
Double Fudge Brownie

Available for groups of all sizes.

The Sandwich Board Includes:

Freshly Brewed Gourmet
Blended Coffee, Iced Tea
and a Selection of Herbal
and Black Tea Forté®.

Lunch buffets are priced and set
up for 1-hour service.

THE SANDWICH BOARD | 38 per person

ASSORTED SLICED MEATS & IMPORTED DELI CUTS
with a selection of Wheat, Rye, Multi-Grain, and Kaiser

NEW POTATO SALAD
with Dill and Whole-Grain Mustard

FLORIDA CITRUS COLESLAW

TOMATO CAPRESE
Vine Ripened Tomato, Buffalo Mozzarella, Aged Modena Balsamic Vinegar

MIXED LOCAL FIELD GREENS
with Choice of Dressing

CHEF'S SOUP OF THE DAY

DESSERT

Freshly Baked Cookies
Double Fudge Brownies
Whole Seasonal Fruits

Luncheon

Buffet Style



ALWAYS IN YOUR ELEMENT™

OCEAN BOULEVARD LUNCHEON | 50 per person

All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Luncheon Buffets Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Lunch buffet are priced and set up for 1-hour service.

MIXED LOCAL FIELD GREENS

Choice Of: Herb Vinaigrette, Balsamic, Bleu Cheese Dressing

CHILLED WATERMELON & CILANTRO SALAD

with Bermuda Onions

A Selection of Gourmet Wraps and Sandwiches:

CORIANDER SPICED TUNA SALAD

with Mizuna on Crisp Rye Bread

ROAST CAROLINA TURKEY SANDWICH

Camembert, Sun-Dried Cherry Mayonnaise on Herb Focaccia

SUN-DRIED TOMATO WRAP

Grilled Vegetables, Kalamata Olives, and Feta Cheese

SHAVED PEPPERCORN CRUSTED BEEF

Arugula, Whole Grain Mustard on a Crisp Baguette

Please **SELECT TWO** of the following:

ONE OCEAN CAPRESE

*Vine Ripened Tomato, Fresh Buffalo Mozzarella,
Aged Modena Balsamic Drizzle*

BLACK BEAN AND ROASTED CORN SALAD

WHITE BEAN & SMOKED HAM SALAD | *with Fresh Herbs*

FLORIDA HEARTS OF PALM SALAD | *with Tomatoes, Citrus Dressing*

SLICED SEASONAL FRESH FRUITS & BERRIES

PASTRY CHEF'S DESSERT

Seasonal Selections

Luncheon | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Luncheon Buffets Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Lunch buffet are priced and set up for 1-hour service.

SEA GRILL LUNCHEON | 62 per person

Chef Attendant
Equipment Rental Fees may Apply

MIXED LOCAL FIELD GREENS
Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing

ORECCHIETTE PASTA SALAD
Roasted Vegetables, Marinated Citrus Slaw

BAKED BEANS

APPLEWOOD SMOKED BACON & CORN CASSEROLE

From the Grill:

Chimichurri Marinated Chicken Breast

Local Catch of the Day

Flame Grilled Hamburgers

Veggie Burgers

Kosher Beef Jumbo Hot Dogs

Fresh Vegetables & Condiments:

Sliced Swiss, Cheddar, and American Cheeses

Tomatoes, Onions, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup

DESSERT

Sliced Seasonal Fresh Fruit and Berries

Freshly Baked Cookies, Fruit Tarts, Bars, Double Fudge Brownies

ISLAND STYLE LUNCHEON | 52 per person

CHEF'S SOUP OF THE DAY | *Inspired by the Islands*

Cold Presentations:

GRILLED JERK CHICKEN BREAST | *Mango Salad with Cilantro Vinaigrette*

AVOCADO & GREEN PAPAYA SALAD | *Lime Dressing*

GARDEN SALAD | *Thousand Island Dressing*

AUTHENTIC JAMAICAN COLESLAW

Hot Presentations:

FREE-RANGE CHICKEN | *Tamarind and Apple Slow Braised*

PAN SEARED FLORIDA KEYS RED SNAPPER | *Spicy Coconut and Cilantro*

PIGEON PEAS | *Long Grain Rice*

HONEY JERK GLAZED CALABAZA | *Fried Sweet Plantains, Roasted Tomatoes*

ROASTED SEASONAL VEGETABLES

DESSERT

Roasted Banana Cheesecake

COCONUT CAKE | *Pineapple Scented Cream Cheese Frosting*

Spiced Chocolate Pot De Creme

Luncheon | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Luncheon Buffets Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Lunch buffet are priced and set up for 1-hour service.

ITALIAN LUNCHEON | 55 per person

MINESTRONE SOUP | *with Elbow Macaroni*
ONE OCEAN CAPRESE | *Vine Ripened Tomato, Fresh Buffalo Mozzarella, Aged Modena Balsamic Drizzle*
CAESAR SALAD | *Aged Pecorino Romano, Crisp Focaccia Croutons, Classic Caesar Dressing*

BAKED ZITI | *Traditional Bolognese Meat Sauce*
SPINACH CANNELLONI | *Vine Ripened Tomato Marinara, Fresh Buffalo Mozzarella*
CHICKEN PICCATA | *Lemon Caper Beurre Blanc Sauce*
PENNE PASTA | *Creamy Basil Pesto Sauce, Roasted Seasonal Vegetables*

Assortment of: *Focaccia and Italian Breads*

DESSERT

Classic Tiramisu
Toasted Almond Biscotti Dipped in Chocolate
Citrus Scented Ricotta Cheesecake
House-Made Cannoli

TEX-MEX LUNCHEON | 52 per person

Assorted Salads:

FLORIDA HEARTS OF PALM & CITRUS SALAD
CITRUS MARINATED COLESLAW
HEIRLOOM TOMATOES | *Annatto Cumin Vinaigrette*

"CREATE YOUR OWN SEAFOOD TACO" | *from Carolina Wreck Fish*
Georgia Shrimp, Soft Tortilla Shells, Heirloom Tomato, Guacamole, Aged Cheddar, Lettuce, Refried Beans, Sour Cream

CUMIN & CILANTRO SCENTED PICADILLO
GUAJILO CHILI RUBBED FREE-RANGE CHICKEN
SOFRITO YELLOW RICE | *with Piquillo Peppers and Onions*

DESSERT

Vanilla Bean Flan with Fresh Berries
Cinnamon Scented Churros
Roasted Banana Cheesecake

Intermezzo | A La Carte



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A LA CARTE SELECTIONS

Assorted Whole Fresh Fruit	5 per person
Sliced Fruit Display	8 per person
Cumin Scented Hummus and Tapenade <i>with Grilled Pita Bread</i>	10 per person
Selection of Domestic and Imported Cheeses <i>with Assorted Crackers</i>	16 per person
Selection of Raw and Grilled Vegetables and Assorted Dips <i>Bleu Cheese Dip, Onion Dip, Ranch Dip</i>	18 per person
Fresh Tropical Fruit Kebabs on Bamboo Skewers	40 per dozen
Select ONE or an Assortment of Freshly Baked Cookies <i>Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut</i>	50 per dozen
Double Fudge Brownies <i>with or without Walnuts</i>	38 per dozen
Assorted Mini Fruit Tarts	46 per dozen
Assorted Danish Pastries	36 per dozen
Mini Cuban Sandwiches	46 per dozen
Finger Sandwiches: <i>Egg Salad and Mint Prawn Salad House Smoked Salmon with Chive Cream Cheese</i>	48 per dozen
Jumbo Soft Baked Pretzels <i>Served with Beer Cheese and Stone Ground Mustard</i>	46 per dozen
The Hyppo® Gourmet Ice Pops	6 each
Assorted Chips	4 each
Candy Bars	4 each
Mixed Salted Nuts	25 per bowl
Salted Pretzel Twists	10 per bowl
Freshly Popped Popcorn	10 per bowl



BEVERAGES

BY THE GALLON OR 1/2 GALLON

One Gallon Serves Approximately 20 Cups

Freshly Brewed Gourmet Coffee | 80 per gallon, 45 per half gallon

Freshly Brewed Iced Tea | 58 per gallon, 30 per half gallon

Selection of Herbal and Black Tea Forté® | 5 per infusor

BY CONSUMPTION

Sparkling Water 7 each

Flavored Sparkling Waters

Pellegrino®

Still Water 7 each

Aqua Panna®

Soft Drinks 4 each

Coke®, Diet Coke®, Sprite®

One Ocean Bottled Water 5 each

Red Bull® 7 each

Sugar Free & Regular

Assorted Vitamin Water® 7 each

BEVERAGE STATION | 28 per person

Set in Meeting Room, Refreshed and Available throughout the Day:

Freshly Brewed Gourmet Coffee and a Selection of Herbal and Black Teas,

One Ocean Bottled Water, Assorted Soft Drinks

PREMIUM BEVERAGE STATION | 34 per person

Set in Meeting Room, Refreshed and Available throughout the Day:

Freshly Brewed Gourmet Coffee and a Selection of Herbal and Black Teas,

One Ocean Bottled Water, Assorted Soft Drinks, Assorted Pellegrino®,

Assorted Vitamin Water®

Themed Breaks



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Breaks are priced and set up based on 30-minute service.

Minimum of 10 guests.

HEALTHY BALANCE | 20 per person

Selection of Gourmet Granola and Protein Bars
Assorted Whole Fresh Fruit, Create-Your-Own Trail Mix
Selection of Assorted Vitamin Water®

BEIGNETS & COFFEE | 18 per person

Freshly Brewed Gourmet Coffee
Flavored Monin® Coffee Syrups
Assorted Selection of Herbal and Black Hot Tea Forté®
House-Made Beignets with Assorted Jams

CABO SAN LUCAS | 22 per person

Crispy Tortilla Chips
Chili Con Queso
Sour Cream and Guacamole
Roasted Tomato Salsa
Smoked Chicken & Black Bean Quesadillas
Assorted Flavored Sparkling Pelegrino®

OCEAN CANDY SHOP | 18 per person

Assorted Jelly Beans and Gummy Bears
M&M's®, Peanut Butter Cups®, Whoppers®
Sea Salt Caramels, Candied Southern Pecans
Assorted Sodas and One Ocean Water®

Themed Breaks



ALWAYS IN YOUR ELEMENT™

Breaks are priced and set up based on 30-minute service.

SNACK STATION | 16 per person

Fruit Skewers

Create-Your-Own Trail Mix

Dried Fruit

Pastry Chef's Selection of Freshly Baked Assorted Cookies

CINEMA BREAK | 18 per person

Freshly Popped Popcorn

Assorted Candy Bars

Assorted Chips

Jumbo Pretzels | with beer cheese and stone ground mustard

Assorted Sodas

SUNDAE BAR | 16 per person

Tahitian Vanilla Bean Ice Cream

Belgian Chocolate Ice Cream

Toppings

*Oreo® Crumbles, M&M's®, Sprinkles, Marshmallows,
Strawberries, Maraschino Cherries, Chantilly Whipped Cream,
Warm Chocolate Sauce, Caramel Sauce*

Canapés and Tapas



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CANAPÉS

Canapés are available with minimum order of 2 dozen per item.

We recommend a selection of four or five different types of Canapés for an hour-long reception.

We will be happy to guide you in your choices and make suggestions to enhance your event.

VEGETABLE AND CHEESE

Cold Selections

CEVICHE	42 per dozen
<i>Chayote with Florida Hearts of Palm</i>	
MAYTAG BLEU CHEESE TARTLET	42 per dozen
<i>Apricot Confiture</i>	
HEIRLOOM TOMATO & MOZZARELLA	42 per dozen
<i>Focaccia Crisp, Aged Modena Balsamic Drizzle</i>	
BEE POLLEN CRUSTED CHEVRE	48 per dozen
<i>Organic Honey Comb</i>	

Hot Selections

WILD MUSHROOM TARTLET	42 per dozen
<i>Berry-Thyme Jam</i>	
VEGETABLE SPRING ROLL	42 per dozen
<i>Lemongrass-Yuzu Dipping Sauce</i>	
SMOKED VEGETABLE QUESADILLA	42 per dozen
<i>Avocado-Citrus Guacamole</i>	

FISH AND SHELLFISH

Cold Selections

SNAPPER ESCABECHE	60 per dozen
<i>Pickled Bermuda Onions and Capers</i>	
BAHAMIAN CONCH CEVICHE	60 per dozen
<i>Fruit Relish</i>	
SALMON TARTARE	60 per dozen
<i>Crème Fraîche, Wild Green Onion</i>	
SPINY LOBSTER SUMMER ROLL	60 per dozen
<i>Jicama, Wasabi Shoyu</i>	

Hot Selections

BAHAMIAN CONCH FRITTERS	60 per dozen
<i>Cilantro Corn Remoulade</i>	
PAN-FRIED FLORIDA CRAB CAKE	60 per dozen
<i>Smoked Tomato Remoulade</i>	
JALAPENO GLAZED SHRIMP	60 per dozen
<i>Corn Crème Fraîche</i>	
CORNMEAL CRUSTED OYSTERS	60 per dozen
<i>Chipotle Aioli</i>	

Canapés and Tapas



ALWAYS IN YOUR ELEMENT™

MEAT, GAME, AND POULTRY

CANAPÉS

Canapés are available with minimum order of 2 dozen per item.

We recommend a selection of four or five different types of Canapés for an hour-long reception.

We will be happy to guide you in your choices and make suggestions to enhance your event.

Cold Selections

TOSTONES	42 per dozen
<i>Andouille Sausage, Garlic Confit Aioli</i>	
QUAIL EGG	48 per dozen
<i>Sauternes Infused Foie Gras Mousse and Green Onion</i>	
ROASTED TENDERLOIN OF BEEF	60 per dozen
<i>Served on Crostini with Roquefort Crumbles</i>	
FOIE GRAS AU TORCHONE	60 per dozen
<i>with Crisp Brioche and Truffle Salad</i>	

Hot Selections

MINI CHORIZO EMPANADA	48 per dozen
<i>with Smoked Poblano Aioli</i>	
BRAISED SHORT RIB	60 per dozen
<i>Wrapped in Bacon</i>	
CONFIT OF DUCK SPRING ROLL	48 per dozen
<i>with Shoyu and Szechuan Dipping Sauce</i>	
CHICKEN SATAY	48 per dozen
<i>with Thai Peanut Sauce</i>	
LAMB LOLLIPOP	72 per dozen
<i>with Creole Mustard Sauce</i>	
WORCESTERSHIRE GLAZED BEEF SKEWER	60 per dozen
<i>with Creamy Horseradish</i>	
BRAISED WAGYU SHORT RIB FLAUTAS	60 per dozen
<i>with Queso Fresco</i>	
PORK DUMPLING	60 per dozen
<i>with Sambal-Coconut Infusion</i>	

CHILLED SEAFOOD

ICED GULF SHRIMP	60 per dozen
<i>with Citrus Cocktail Sauce</i>	
LITTLENECK CLAMS ON THE HALF SHELL	60 per dozen
<i>with Mango-Peppercorn Mignonette</i>	
ICED ALASKAN KING CRAB LEGS	60 per dozen
<i>with Cocktail and Kaffir Lime Mustard Sauce</i>	
Assorted Selection of Sushi Rolls to Include:	90 per dozen
<i>Vegetable, California, Spicy Tuna with Wasabi,</i>	
<i>Pickled Ginger, Shoyu and Soy Sauce</i>	
<i>[approx. 6 pieces per roll]</i>	

STONE CRAB CLAWS | Seasonal Market Price

[Available Oct 15 - May 15]
Cocktail and Lime Mustard Sauce

CAVIAR ON ICE | Seasonal Market Price

[Variety to be determined based upon availability]
Served with Classical Garnish, Toast Points, Buckwheat Blini

Tapas Reception



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TAPAS RECEPTION

85 | per person

Minimum of 20 Guests

We will be happy to guide you in your choices and make suggestions to enhance your event.

Tapas Reception is priced and set up for 1-hour service.

SELECT FOUR HORS D'OEUVRES

Heirloom Tomato and Mozzarella on Focaccia Crisp with Modena Vinegar
Vegetable Spring Roll with Lemongrass-Yuzu Dipping Sauce
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu
Confit of Duck Spring Roll with Shoyu and Szechuan Dipping Sauce
Worcestershire Glazed Wagyu Beef Skewer with Horseradish Cream
Florida Crab Cake with Smoked Tomato Remoulade
Mini Chorizo Empanada with Smoked Poblano Remoulade
Lamb Lollipop painted with Creole Mustard Glaze

ARTISAN CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses
Dried Fruits and Berries
Served with Flat-Bread, French Baguettes

VINE RIPENED TOMATO AND BUFFALO MOZZARELLA SALAD

Drizzled with Aged Modena Balsamic

ICED SEAFOOD DISPLAY

Citrus Poached Prawns, Cold Water Crab Claws, Horseradish Cocktail Sauce
Stone Ground Mustard and Garnished with Sliced Lemons

SELECT TWO STATIONS

CITRUS-MAPLE ROASTED CAROLINA TURKEY

Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

[OR]

SLOW ROASTED CAJUN SPICED PRIME RIB WITH HERB POPOVERS

Natural Pan Jus, Mustard, Horseradish Cream

FRESH PASTA STATION

Cheese Tortellini & Penne Pasta with Roasted Tomato Marinara,
Creamy Alfredo Sauce, Freshly Grated Parmesan Cheese, Basil Pesto &
Toasted Pine Nuts

[OR]

RISOTTO STATION

[Creamy Risotto with Add-In's to Include]
Applewood Smoked Bacon, Seasonal Roast Vegetables, Shitake Mushrooms,
Fresh Spinach & Grated Parmesan Cheese

DESSERT DISPLAY

Bittersweet Chocolate Raspberry Torte
Seasonal Fruit Flan and Fresh Berries

Freshly Brewed Gourmet Blended Coffee Selection of Herbal and Black Tea Forté®

Dinner | A La Carte



ALWAYS IN YOUR ELEMENT™

Our a la carte dinners are designed as a three course presentation. Please select **ONE** first course, and **ONE** entrée for your guests. Dessert is determined by our Pastry Chef's Seasonal Selections.

If you prefer to offer a choice of entrée, we will be happy to discuss options with you.

All Three Course Dinner Menus

Include: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

FIRST COURSE SELECTIONS | select ONE

Appetizers

GRILLED PORTOBELLO MUSHROOM
with Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese
AVOCADO AND BLUE CRAB TIMBALE
Shaved Cucumber with Curried Mango Coulis
FENNEL POLLEN DUSTED AHI TUNA
Grilled Pineapple Carpaccio, Mango and Coriander Relish
SMOKED TOMATO AND ASIAGO CHEESE RISOTTO
with Wilted Braised Greens, Macadamia Nut, Sage and Pesto
CAST IRON SEARED SEA SCALLOPS
Serrano Ham, Blue Corn Polenta, Gorgonzola Cream
BRAISED SHORT RIB STRUDEL
Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish

Soups

BAHAMIAN SPICED CORN CHOWDER
with Annatto Herb Oil
GRILLED VINE RIPENED TOMATO BISQUE
with Aged Modena Balsamic Drizzle and Chiffonade of Basil
ROASTED MAYPORT SHRIMP PRAWN BISQUE
Tahitian Vanilla Bean Chantilly
RED MISO AND CHICKEN HOT & SOUR SOUP
with Seared Tofu Croûtons
LEEK AND POTATO BISQUE
CHEF'S SEASONAL SOUP SELECTION

Salads

BOUQUET OF HOMESTEAD LOCAL MIXED GREENS
with Passion Fruit Vinaigrette, Cucumber Wrapped Edible Orchids
BABY ROMAINE HEARTS
with White Anchovy, Pecorino Romano Dressing, Crisp Flat-Bread Croûtons
SPICED BLACK WALNUT CRUSTED CHEVRE
with Baby Arugula and Frisée Salad, Peppercorn Truffle Dressing
SHAVED HEIRLOOM TOMATO CARPACCIO
*with Melted Grape Tomato and Bocconcini Salad,
50-Year Old Modena Balsamic Vinegar Reduction*
GRILLED JUMBO ASPARAGUS
Wrapped with Parma Ham, Slow Roasted Roma Tomato
PEA TENDRIL SALAD
with Sherry Wine Vinaigrette
ICEBERG LETTUCE WEDGE SALAD
with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

Dinner | A La Carte



ALWAYS IN YOUR ELEMENT™

ENTRÉE SELECTIONS | select ONE

From The Land

CAST IRON SEARED NATURAL TENDERLOIN	104
<i>Truffled Parsnip Purée, Périgourdine Sauce</i>	
GRILLED NEW YORK STRIP	100
<i>Yukon Potato and Gruyère Gratin, Cipollini Onion Jus</i>	
HERB CRUSTED RACK OF LAMB	106
<i>Japanese Eggplant and Potato Tian, Rosemary Infused Jus</i>	
PAN SEARED VEAL TENDERLOIN MEDALLION	102
<i>Sun Dried Tomato Polenta, Roasted Almonds, Warm Tomato Vinaigrette</i>	
PAN SEARED FREE RANGE CHICKEN BREAST	82
<i>Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus</i>	

From The Sea

GRILLED COASTAL MAHI MAHI	82
<i>Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle</i>	
PAN SEARED FLORIDA SNAPPER	84
<i>Braised Beluga Lentils and Blue Crab, Tropical Lemon-Grass Emulsion</i>	
CORIANDER DUSTED HAWAIIAN SEA BASS	108
<i>Yukon Gold Mousseline, Mango-Lobster Gastrique</i>	

Combination Entrées

CHICKEN + SHRIMP	92
<i>Cast Iron Seared Chicken Breast & Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette</i>	
BEEF TENDERLOIN + SHRIMP	108
<i>Cast Iron Seared Beef Tenderloin & Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito</i>	
BEEF TENDERLOIN + LOBSTER	120
<i>Cast Iron Seared Petite Beef Tenderloin and Maine Lobster Tail, Tarragon Buerre Blanc</i>	
BEEF TENDERLOIN + HAWAIIAN SEA BASS	128
<i>Cast Iron Seared Petite Beef Tenderloin and Coriander Dusted Hawaiian Sea Bass, Mango-Lobster Gastrique</i>	

Vegetarian Entrées

PRESERVED LEMON PAPPADELLE PASTA	68
<i>Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee, Shaved Elephant Garlic Chips</i>	
RICOTTA CHEESE GNOCCHI	70
<i>Baby Artichokes, Hedgehog Mushrooms, Arugula, Feta Cheese, and Californian Extra Virgin Olive Oil Drizzle</i>	

Dessert | Chef's Choice

Pastry Chef's Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:
Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

HAWAIIAN LUAU | 66 per person

Macaroni Salad

Lomi Lomi Salmon Salad

Tropical Fruit Salad with Passion Fruit Syrup

Mixed Greens and Garden Vegetables with Lilikoi Vinaigrette

Huli Huli Chicken with Toasted Sesame Seeds

Hawaiian BBQ Pork Shoulder Wrapped in Banana Leaf

Macadamia Nut Crusted Mahi Mahi

Vegetable Fried Rice

Tempura Fried Vegetables with Pineapple Sweet and Sour Sauce

Steamed Jasmine Rice with Fresh Ginger and Lemon-Grass

Hawaiian Sweet Rolls

Pastry Chef's Selection of Desserts

FIRST COAST SOUTHERN SMOKEHOUSE | 72 per person

Iceberg Lettuce, Tomatoes, Blue Cheese, Crispy Onions, Candied Pecans, Buttermilk Ranch

New Potato Salad, Grain Mustard Dressing

Shredded Cabbage, Golden Raisins, Celery Seed Aioli

Watermelon & Raspberries, Red Onions, Marinated Feta

Bronzed Grouper, Pickled Vegetables, Lemon Butter

Herb Roasted Chicken, BBQ Sauce

Carolina Style Beef Brisket, Molasses BBQ Sauce

Baked Potato, Sweet Butter, Sour Cream, Aged Cheddar Cheese, Bacon, Green Onion

Grilled Corn on the Cob

Potato Rolls, Datil Pepper Corn Bread, Biscuits, Sapelo River Honey Butter

Pastry Chef's Selection Of Desserts

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:
Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

LOW-COUNTRY BOIL | 88 per person

MIXED GREEN SALAD
Peppercorn Ranch, Blue Cheese, and Balsamic Vinaigrette

FRESH SPINACH SALAD
Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, Warm Bacon Dressing

HOME-MADE CITRUS COLESLAW

CHOPPED GREEN TOMATO & ROASTED CORN SALAD
with Feta and Peppercorn Dressing

OYSTERS + SHRIMP
Shucked Oysters and Citrus Poached Shrimp Display, with Lemon and Cocktail Sauce

TRADITIONAL LOW-COUNTRY BOIL
*Seasoned Shrimp, Crawfish, Andouille Sausage, Potato & Corn-on-the-Cob
"Hushpuppy Station" - Fried in a Cast Iron Skillet, Served with Tartar Sauce &
Chipotle-Cilantro Remoulade*

BLACKENED DELTA CATFISH
Cajun Remoulade Sauce

SOUTHERN FRIED FREE-RANGE CHICKEN

CAJUN RED BEANS AND STEAMED RICE

APPLE-CIDER BRAISED COLLARD GREENS
with Smoked Ham Hocks

FRESHLY BAKED BISCUITS & CORNBREAD
Georgia Pecan Honey Butter

DESSERT
*Freshly Baked Chocolate Chip Cookies
Cinnamon Scented Peach Cobbler, Brown Sugar Streusel
Southern Pecan Tart with Milk Chocolate Ganache*

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

FLIGHT-FARM-FINS-FIELDS | 96 per person

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

CRISP BABY FIELD GREENS

Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries, Balsamic Vinaigrette, Crumbled Blue Cheese Dressing

ANTIPASTO BUTCHER'S BLOCK

Marinated Artichokes, Grilled Asparagus, Marinated Mozzarella, Spiced Chorizo, Imported Olives, Shaved Prosciutto, Pickled Vegetables, and Grilled Artisan Breads

ICED SEAFOOD DISPLAY

Citrus Poached Prawns, Cold Water Crab Claws, Horseradish Cocktail Sauce, Wedges of Lemon, Stone Ground Mustard Sauce

MARINATED CAPRESE SALAD

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Aged Modena Balsamic

TOASTED ORZO PASTA SALAD

Fire Roasted Peppers, Garbanzo Beans, Preserved Lemon Vinaigrette, Marcona Almonds, Nicoise Olives and Fresh Mint

CRACKED BLACK PEPPER CRUSTED FLAT IRON STEAKS

Madeira Dijon Bordelaise

PARMESAN AND HERB CRUSTED BREAST OF FREE-RANGE CHICKEN

Fricassee of Foraged Mushrooms, Marsala Cream

PAN ROASTED FLORIDA GULF STREAM SNAPPER

Shaved Fennel, Indian River Citrus and Olive Slaw

MOLASSES BRINED ROAST OF BONELESS PORK LOIN

Warmed Applewood Smoked Bacon and Fingerling Potato Salad

ROASTED VEGETABLE CASSEROLE

Zucchini, Yellow Squash, Vine Ripened Tomatoes, Eggplant, Herb de Provence

SWEET GRASS DAIRY FARMS CHEESE AND POTATO GRATIN

Goat's Cheese, Truffles, Chopped Chives

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:
Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

THE NAUTICAL | 108 per person

NEW WORLD CHIPS

with Habanero Spiked Pico De Gallo, Cilantro, Guacamole

FRESH LOCAL FIELD GREENS

with Melted Grape Tomatoes, Shaved Fennel and Preserved Lemon Dressing

CORIANDER POACHED SHRIMP

Citrus Cocktail Sauce

BAHAMIAN CONCH SALAD

with Mango Slaw

CARIBBEAN JERK CHICKEN

Citrus and Papaya Salad

CHILI RUBBED AHI TUNA

with Jicama-Radish Salad, Horseradish Mirin Glaze

FLORIDA MAHI-MAHI

Cooked with Local Datil Peppers

GRILLED SUGAR CANE SHRIMP SKEWERS

with Fruit Salsa

FREE-RANGE BBQ CHICKEN

with Guava and Pineapple Chutney

GRILLED SWEET CORN ON THE COB

ANTILLES FLAVORED LONG GRAIN RICE

with Pigeon Peas

ROASTED ROOT VEGETABLES

with Roasted Amarillo (Sweet Plantains)

CORNMEAL BATTERED CALAMARI FRIES

with a Pimento Wood Smoked Ketchup

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chefs Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

SEASIDE GRILL | 112 per person

CHILLED SEAFOOD STATION

Pacific Snow Crab Claws with Coleman's® Dry Mustard Sauce

GULF SHRIMP

with Florida Citrus Cocktail Sauce

SEAFOOD SALAD

with Cumin Scented Plantain Crisps

LOCAL MIXED GREENS

with Assorted Dressings

HEIRLOOM TOMATO SALAD

with Buffalo Mozzarella with Aged Modena Balsamic Drizzle

ROASTED BABY VEGETABLE SALAD

SMOKED MAHI-MAHI

with Bow Tie Pasta Salad

TROPICAL CHIPS

with Roasted Tomato Salsa, Guacamole, Sour Cream

FROM THE GRILL

Herb Marinated Churrasco Steaks

Caribbean Jerk Marinated Free-Range Chicken

Sugar Cane BBQ Brushed Chilean Salmon Filet

Jumbo Sweet Prawns

GOURMET SIDES

Assorted Sauces, Relishes, and Chutneys

Roasted Seasonal Vegetables with Macadamia Nut Sage Pesto

Penne Pasta with Smoked Mozzarella and Sun-Dried Tomatoes

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Selection of Desserts

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

One chef attendant required per 50 guests. All attended chef stations per chef per event | 100.00

Dinner buffets are priced and set for 2-hour service.

DOCK SIDE | 125 per person

NEW ENGLAND CLAM CHOWDER

FRESH SPINACH SALAD

Fresh Spinach with Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, and Warm Bacon Dressing

WALDORF SALAD

Fresh Apples, Celery, Grapes and Walnuts

ONE OCEAN CAPRESE SALAD

Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Aged Modena Balsamic Drizzle

SHUCKED COLD WATER OYSTERS

CITRUS POACHED SHRIMP DISPLAY

with Lemon and Cocktail Sauce

SAMUEL ADAMS® LAGER STEAMED LITTLENECK CLAMS

MAINE LOBSTER

Steamed Maine Lobster with Drawn Butter

[one per person]

FROM THE GRILL | Chef Attendant Required

New York Strip Steak Loin with Wild Mushroom Jus

Grilled Maple Cured Chicken Breast with Natural Jus

BOILED SWEET CORN ON THE COB

ROASTED RED BLISS POTATOES

with Rosemary and Parmesan

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Seasonal Selections

Reception Carving Stations

ACTION STATIONS

We will be happy to guide you in your choices and make suggestions to enhance your event.

One chef attendant required per 50 guests.
All attended chef stations per chef per event | 100.00

CAJUN SPICED PRIME RIB | 500 each

*Slow Roasted Cajun Spiced Prime Rib, Natural Pan Jus,
Mustard, Horseradish Cream, Fresh Rolls*
[serves approximately 30 guests]

CITRUS-MAPLE ROASTED CAROLINA TURKEY | 375 each

*Creole Mustard, Apricot and Cipollini Marmalade,
Stone Ground Corn Bread*
[serves approximately 30 guests]

OVEN ROASTED BEEFTENDERLOIN | 475 each

*Red Chimichurri, Green Chimichurri,
Piquillo Pepper Sofrito, Fried Sweet Plantains*
[serves approximately 20 guests]

MOLASSES GLAZED SLOW ROASTED BONE-IN HAM | 375 each

*Grilled Pineapple Relish, Jalapeño Cheddar Biscuits,
Fresh Rolls*
[serves approximately 40 guests]

LOCAL GROUPER | 450 each

*Wrapped in a Banana Leaf, Red Miso-Chili Rub,
Tropical Fruit Salpicon, Fresh Rolls*
[serves approximately 30 guests]

WHOLE CARIBBEAN STYLE SUCKLING PIG | 450 each

Sour Orange Mojo, Corn Bread, Fresh Rolls
[serves approximately 40 guests]

Reception Enhancement Stations



ALWAYS IN YOUR ELEMENT™

DISPLAY STATIONS

Our team will be happy to assist you with selecting these add-on enhancement stations.

Not Recommended as stand alone stations.

All attended chef stations per chef per event | 100.00

ARTISAN CHEESE AND FRUIT DISPLAY | 22 per person

*Imported and Domestic Cheeses
with Dried Fruits and Berries Served with Flat-Bread
French Baguettes*

GARDEN FRESH VEGETABLE DISPLAY | 16 per person

*Grilled, Roasted, and Fresh Vegetable Display
Cilantro Pepper Ranch, Hummus, Guacamole
Cumin Scented Pita Points and Grilled Ciabatta Bread*

SEASONAL AND EXOTIC FRESH FRUIT DISPLAY | 18 per person

An elaborate display of Fresh Sliced Seasonal Fruit and Berries

SLIDERSTATION | 20 per person

*[Miniature Slider Bar, Select **ONE**]*

Choice Of:

Chicken, All Natural Beef or House-Made Crab Cake

Tiny Lettuce, Tomato, Onion

Sauces to Accompany

Natural Sea Salt Fries

RISOTTO STATION | 22 per person

*Applewood Smoked Bacon, Roasted Vegetables,
Fresh Spinach, Tomato, Shitake Mushroom & Grated Parmesan Cheese
[Chef Attendant Required]*

FRESH PASTA STATION | 20 per person

Choice Of **TWO** Pastas:

Penne, Fettuccine, Orecchiette, Cheese Tortellini

Choice Of **TWO** Sauces:

Roasted Tomato Marinara, Basil Pesto, Alfredo

[Chef Attendant Required]

Beverage Selections



ALWAYS IN YOUR ELEMENT™

HOSTED BARS
Fee per bartender | 100.00

One bartender is required
For every 75 guests.

All Bar Selections Include:

One Ocean Select Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc

Michelob Ultra®
Budweiser®
Bud-Light®
Heineken®
Corona®
Local Craft Beer

Fresh Juices
Soft Drinks
Mineral Waters

BY THE DRINK | *per drink, based on consumption*

DELUXE	10	SOFT DRINKS	4
PREMIUM BRANDS	12	ONE OCEAN BOTTLED WATER	5
ULTRA PREMIUM BRANDS	15	IMPORTED BEER/ CRAFT	7
ONE OCEAN SELECT WINES	10	DOMESTIC BEER	6
UPGRADED WINES	15	CORDIALS & LIQUEURS	12

CASH BAR | *per drink, based on consumption*

DELUXE	12	MINERAL WATERS	6
PREMIUM BRANDS	14	IMPORTED BEER/ CRAFTS	8
ULTRA PREMIUM BRANDS	18	DOMESTIC BEER	7
ONE OCEAN SELECT WINES	12	CORDIALS & LIQUEURS	15
SOFT DRINKS	5		

BY THE HOUR | *per person, starting from 2 hours*

BUDWEISER®	CORONA®	FRUIT JUICES
BUD LIGHT®	LOCAL CRAFT BEER	SOFT DRINKS
HEINEKEN®	ONE OCEAN SELECT WINES	MINERAL WATERS
MICHELOB ULTRA®		

2 Hours of Open Bar | 28 per person
3 Hours of Open Bar | 34 per person
4 Hours of Open Bar | 40 per person

UPGRADED WINES:
2 Hours | 36 per person
3 Hours | 42 per person
4 Hours | 48 per person

DELUXE BRANDS

WHEATLEY® VODKA
BOMBAY® DRY GIN
SAUZA® BLUE REPOSADO TEQUILA

2 Hours of Open Bar | 36 per person
3 Hours of Open Bar | 44 per person
4 Hours of Open Bar | 51 per person

CRUZAN® LIGHT RUM
DEWAR'S® SCOTCH
SEAGRAMS VO® WHISKEY
BUFFALO TRACE® BOURBON

UPGRADED WINES:
2 Hours | 41 per person
3 Hours | 49 per person
4 Hours | 56 per person

PREMIUM BRANDS

TITO'S® HANDMADE VODKA
BOMBAY SAPPHIRE® GIN MILAGRO®
REPOSADO TEQUILA

2 Hours of Open Bar | 42 per person
3 Hours of Open Bar | 50 per person
4 Hours of Open Bar | 57 per person

MOUNT GAY® RUM
CHIVAS REGAL® SCOTCH
CROWN ROYAL® WHISKEY
MAKERS MARK® BOURBON

UPGRADED WINES:
2 Hours | 47 per person
3 Hours | 55 per person
4 Hours | 62 per person

ULTRA PREMIUM BRANDS

KETTLE ONE® VODKA
HENDRICKS® GIN
CASA NOBLE REPOSADO® TEQUILA

2 Hours of Open Bar | 48 per person
3 Hours of Open Bar | 56 per person
4 Hours of Open Bar | 63 per person

RON ZACAPA® RUM
JOHNNIE WALKER® BLACK SCOTCH
CROWN ROYAL® RESERVE WHISKEY
WOODFORD RESERVE® BOURBON

UPGRADED WINES:
2 Hours | 53 per person
3 Hours | 61 per person
4 Hours | 68 per person



ONE OCEAN

REMINGTON

ALWAYS IN YOUR ELEMENT™

One Ocean Resort Hotel & Spa
One Ocean Boulevard | Atlantic Beach | Florida 32233
Phone: 904.249.7402



www.oneoceanresort.com