

# *meetings and banquets* 2019



## Dining Services | Menu Selections

ALWAYS IN YOUR ELEMENT™

**ONE OCEAN**  
REMINGTON

# One Ocean Event Policies

ALWAYS IN YOUR ELEMENT™

## 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:

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

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## 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

## 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

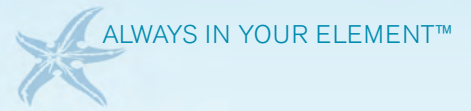
Traditional Omelet Ingredient Enhancements:  
*Assortment of Cheeses, Spinach, Tomato, Mushrooms,  
Onions, Ham, Bacon*

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



## 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

F?687 F84FB A 4?9E8F; 9EHG4A 7 58EE 8F~

F8?86GB A B 9~@CB EG87 4A 7 7B @8FG66; 88F8F

9E8F; ?L 54>87 5E847F 4A 7 EB??F  
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F6E4@5?87 8: : FJ G; 6; 4 8F~

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4CC?8J B B 7 F@B >87 546BA i F4HF4: 8

CHEF ATTENDED OMELET STATION | 15 per person  
*5ZV3fWWW # " "*

Traditional Omelet Ingredient Enhancements:

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# Luncheon | A La Carte

ALWAYS IN YOUR ELEMENT™



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 | 30

*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 | 28

*Hearts of Romaine, Grilled Chicken, Classic Caesar Dressing*

#### CORIANDER AND PEPPER CRUSTED AHI TUNA | 32

*Arugula, Roasted Onion and Feta Salad, Kalamata Olive Relish*

### Hot Entrées

#### JALAPENO GLAZED PORK TENDERLOIN | 40

*Roasted Plantain Hash, Tropical Fruit Relish*

#### MOLASSES BBQ TASMANIAN SALMON | 44

*Tomato-Cilantro Hollandaise*

#### MACADAMIA NUT ENCRSUTED BLACK MAHI-MAHI | 48

*Pineapple and Citrus Gastrique*

#### STUFFED GRILLED PORTABELLO MUSHROOM | 39

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

#### GUAJILLO CHILI RUBBED FREE RANGE CHICKEN | 39

*Smashed Fingerling Potatoes, Roasted Shallot Jus*

#### GRILLED PETITE FILET OF BEEF | 52

*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** | 34 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 | 36 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



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OCEAN BOULEVARD LUNCHEON | 46 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 | 59 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 | 47 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 | 52 per person

MINISTRONE 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 | 48 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 PICADILO  
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 <b>ONE</b> 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
Frozen Fruit Juice Bars	5 each
Haagen Dazs® Ice Cream Bars	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 | 75 per gallon, 40 per half gallon

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

Selection of Herbal and Black Tea Forté® | 4 per infusor

BY CONSUMPTION

Sparkling Water 6 each

*Flavored Sparkling Waters*

*Pellegrino®*

Still Water 6 each

*Aqua Panna®*

Soft Drinks 4 each

*Coke®, Diet Coke®, Sprite®*

One Ocean Bottled Water 5 each

Red Bull® 6 each

*Sugar Free & Regular*

Assorted Vitamin Water® 6 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 | 18 per person

*Selection of Gourmet Granola Bars*  
*Basket of Whole Fresh Fruit, Trail Mix*  
*Selection of Assorted Vitamin Water®*

## INTERNATIONAL COFFEE BREAK | 18 per person

*Flavored Coffee Syrups*  
*Crystalized Sugar Sticks*  
*Cinnamon Sticks*  
*Assorted Selection of Herbal and Black Hot Tea Forté®*  
*Freshly Baked Warm 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 Sparkling Pelegrino®*

## LITTLE HAVANA | 20 per person

*Miniature Cuban Sandwiches*  
*Ham Croquettes*  
*Guava and Cream Cheese Pastelitos*  
*Cumin Dusted Gourmet Plantain Chips*  
*Vanilla Bean Flan*  
*Cinnamon Scented Churros with Warm Chocolate Sauce*  
*Cafe Con Leche*

# Themed Breaks



ALWAYS IN YOUR ELEMENT™

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

## SNACK STATION | 14 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

*Fresh Popped Popcorn*

*Assorted Candy Bars*

*Assorted Chips*

*Warm Pretzels | with beer cheese and stone ground mustard*

*Assorted Sodas*

## BALLPARK BREAK | 20 per person

*All Beef Hotdogs | steamed buns, sweet relish, yellow mustard, ketchup*

*Freshly Popped Buttered Popcorn*

*Cracker Jacks®*

*Assorted Sodas*

## SUNDAE BAR | 16 per person

*Tahitian Vanilla Bean Ice Cream*

*Belgian Chocolate Ice Cream*

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### **Toppings**

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



# Canapés and Tapas

## 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	40 per dozen
<i>Berry-Thyme Jam</i>	
VEGETABLE SPRING ROLL	40 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	50 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	48 per dozen
<i>Cilantro Corn Remoulade</i>	
PAN-FRIED FLORIDA CRAB CAKE	48 per dozen
<i>Smoked Tomato Remoulade</i>	
JALAPENO GLAZED SHRIMP	48 per dozen
<i>Corn Crème Fraîche</i>	
CORNMEAL CRUSTED OYSTERS	48 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	39 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	55 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	48 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	60 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	48 per dozen
<i>with Citrus Cocktail Sauce</i>	
LITTLENECK CLAMS ON THE HALF SHELL	48 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:	80 per dozen
<i>Vegetable, California, Spicy Tuna with Wasabi, 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

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™



## FIRST COURSE SELECTIONS | select ONE

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®.

### 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	102
<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	102
<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	81
<i>Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus</i>	

### From The Sea

GRILLED COASTAL MAHI MAHI	80
<i>Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle</i>	
PAN SEARED FLORIDA SNAPPER	82
<i>Braised Beluga Lentils and Blue Crab, Tropical Lemon-Grass Emulsion</i>	
BRONZED ATLANTIC SWORDFISH	82
<i>Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve</i>	

### Combination Entrées

CHICKEN + SHRIMP	91
<i>Cast Iron Seared Chicken Breast &amp; Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette</i>	
BEEF + SHRIMP	107
<i>Duo of Seared Beef Tenderloin &amp; Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito</i>	
BEEF + CRAB	110
<i>Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake</i>	
<i>Saffron and Roast Garlic Sabayon</i>	
BEEF TENDERLOIN + LOBSTER	120
<i>Cast Iron Seared Tenderloin and Maine Lobster Tail, Tarragon Buerre Blanc</i>	
MIXED GRILL	127
<i>Colorado Rack of Lamb, Beef Tournedos and House-Made Seafood Sausage, Tomato Infused Béarnaise, Creole Mustard Demi-Glace</i>	

### Vegetarian Entrées

PRESERVED LEMON PAPPARDELLE 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 | 60 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 | 68 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 | 84 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, Andoullie 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 | 92 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 | 105 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 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.

## SEASIDE GRILL | 105 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 | 450 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 BEEF TENDERLOIN | 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  
Served with Chocolate Fondue and Whipped Cream*

## SLIDER STATION | 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

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	14	IMPORTED BEER/ CRAFT	7
ONE OCEAN SELECT WINES	10	DOMESTIC BEER	6
UPGRADED WINES	13	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	16	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

2 Hours of Open Bar | 27 per person  
3 Hours of Open Bar | 33 per person  
4 Hours of Open Bar | 39 per person

UPGRADED WINES:  
2 Hours | 35 per person  
3 Hours | 41 per person  
4 Hours | 47 per person

**DELUXE BRANDS**

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

2 Hours of Open Bar | 35 per person  
3 Hours of Open Bar | 43 per person  
4 Hours of Open Bar | 50 per person

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

UPGRADED WINES:  
2 Hours | 40 per person  
3 Hours | 48 per person  
4 Hours | 55 per person

**PREMIUM BRANDS**

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

2 Hours of Open Bar | 41 per person  
3 Hours of Open Bar | 49 per person  
4 Hours of Open Bar | 56 per person

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

UPGRADED WINES:  
2 Hours | 46 per person  
3 Hours | 54 per person  
4 Hours | 61 per person

**ULTRA PREMIUM BRANDS**

KETTLE ONE® VODKA  
HENDRICKS® GIN  
PATRON SILVER® TEQUILA

2 Hours of Open Bar | 47 per person  
3 Hours of Open Bar | 55 per person  
4 Hours of Open Bar | 62 per person

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

UPGRADED WINES:  
2 Hours | 52 per person  
3 Hours | 60 per person  
4 Hours | 67 per person



# ONE OCEAN

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REMINGTON

ALWAYS IN YOUR ELEMENT™

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



[www.oneoceanresort.com](http://www.oneoceanresort.com)