MEETINGS AND BANQUETS

DINING SERVICES | MENU SELECTIONS

ALWAYS IN YOUR ELEMENT™

ONE OCEAN

REMINGTON

FOOD AND BEVERAGE MINIMUMS

The minimums do not include 23% 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.™ Executive Chef Ted Peters 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 entree selection are available.
- For parties of 180 or more, buffet dinners are recommended.
- For parties less than 50, a choice may be offered for the entree selection. An additional $10 per person must be added to the cost of the menu.
- A minimum of 20 people is required for all buffet menus with stations and hot food items.

TAXABLE SERVICES AND SALES TAX

A 23% taxable service charge and 7% sales tax will be applied to all Food and Beverage arrangements.

MENU TASTING

Menu tasting for two will be complimentary. Tasting must be arranged at least two weeks prior to the desired tasting date. Tasting may not be scheduled during the last two weeks of December due to the busy holiday season. Other blackout dates may apply during holidays and peak season. Monday thru Thursday only.

OTHER CHARGES AND GENERAL FEES

Bartender	per Bartender, per event one Bartender required per every 75 guests	100
Chef Attendant	per Chef, per event	100
Cake Cutting (outside vendor)	per person	4
Custom Menu Printing	per menu	1
Corkage (guests product)	per bottle	25

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

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 Teas.

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

All Buffet Breakfasts serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

THE CONTINENTAL — per person, 26

Sliced Seasonal Fresh Fruit and Berries,
Individual Plain and Fruit Yogurt
Basket of Assorted House-Made Bakeries with Butter and Preserves

SMOKED SALMON BREAKFAST — per person, 32

Assorted Dry Cereals and Toasted House-Made Granola,
Whole and Skim Milk Sliced Seasonal Fresh Fruit and Berries,
Individual Plain and Fruit Yogurts
Smoked Salmon with Bagels, Cream Cheese, Red Onions,
Beefsteak Tomatoes and Capers
Basket of Assorted House-Made Bakeries with Butter and Preserves

BREAKFAST CLASSIC — per person, 36

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 and Plain Yogurts, Whole Berries and Dried Fruits

Hot Items: Basket of Assorted House Made Bakeries, Mini Croissants and Selection of Bagels with Butter, Preserves, and Cream Cheese, Scrambled Eggs with Chives, Apple Wood 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 — per person, 38

Fresh Sliced Seasonal Fruits and Berries
Almond Milk Bircher Muesli with Assorted Dried Fruits,
Nuts, and Yogurt Create Your Own Granola 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

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

BUFFET BREAKFAST ENHANCEMENTS

All Attended Chef Stations per Chef per event, 100

INDIVIDUAL ITEMS — additional to menu price, per person, 8

Please select one of the following:
Traditional Eggs Benedict with Vermont Maple Syrup Brioche French Toast with Vermont Maple Syrup Cheese Blintz with Southern Peach Compote

Create Your Own Florida Breakfast Burritos with aged cheddar, sour cream and salsa

ACTION STATIONS — per Chef per event, 100

Chef Attended

OMELET STATION — per person, 15

Chef Preparing Eggs and Omelets
to order, additional to menu price

Accompanied with
Chef's Selection of Breakfast Potatoes
Apple Wood Smoked Bacon and Sausage Links

WAFFLE STATION — per person, 8

Chef Preparing Waffles, additional to menu price

Maple Syrup, Strawberry and Blueberry Sauce
Stone Fruit Salsa and Whipped Cream

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

PLATED BREAKFAST

All Plated Breakfasts include Freshly Squeezed Florida Orange Juice, Florida Grapefruit Juice, Gourmet Blended Coffee, and a Selection of Herbal and Black Teas.

EGGS SCRAMBLED — per person, 26

Fluffy Scrambled Eggs with Chives
Crispy Apple Smoked Bacon and Sausage Links
Idaho Potato Hash
Poached Jumbo Asparagus

VEGETABLE FRITTATA — per person, 28

Roasted Tomato, Savor Spinach and Mozzarella Frittata
Crispy Apple Smoked Bacon
Russet Potato Pancakes

FRENCH TOAST — per person, 28

Sliced Seasonal Fresh Fruit and Berries Presentation
Thick Sliced Brioche French Toast with Warm Rum, Banana Compote and Vermont Maple Syrup
Banana Brulee with Imported Cinnamon Apple-Smoked Bacon and Sausage Links

SOUTHERN MAYPORT BREAKFAST — per person, 28

Mayport Shrimp with Chorizo Sausage, Onion, and Peppers
Tomato and Spinach over stone ground White Cheddar Grits

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

BRUNCH BUFFET

Minimum attendance:
20 guests

per person, 50

Requires one Chef attendant
per Chef, 100

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

Freshly Squeezed Florida Orange Juice and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries
Selection of Imported and Domestic Cheeses

Freshly Baked Breads and Rolls with Butter

Chef Prepared Omelets and Eggs to order, served with Crisp Bacon and Country Sausage Links

Tomato, Basil, and Mozzarella Salad, Aged Modena Drizzle

Crisp Baby Field Greens with Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries

Grilled Chicken Breast with Calabaza Risotto, Tomato, and Thai Basil Fondue

Herb Roasted Peruvian Potatoes

Daily Selection of Garden Vegetables

Hand Carved Herb Crusted New York Sirloin, Mushroom Demi Glace and Horseradish Crema

Pastry Chef's Selection of Cakes, Tarts, and Pastries

Freshly Brewed Gourmet Blended Coffee

Selection of Herbal and Black Tea

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

Our A la Carte Luncheons are designed as a Three Course Presentation. Please select: one First Course, one Entrée, and one Dessert for your guests.

FIRST COURSE SELECTIONS

Salads
Hand Picked Field Greens with Shaved Bermuda Onions, Crumbled Feta, Basil Vinaigrette
Grilled Portobello and Mozzarella Napoleon, Pea Tendril Salad, Sun-Dried Tomato Pesto
Spinach Petal Salad, Pecan Crusted Chèvre with Warm Pancetta and Thyme Dressing
Tomato Carpaccio with Florida Hearts of Palm Salad, Citrus-Coriander Vinaigrette
Caesar Salad with White Anchovy-Garlic Dressing, Shaved Asiago Cheese

ENTRÉE COURSE SELECTIONS

Chilled Entrees

Seafood Cobb Salad of Shrimp, Fried Calamari	28
Hearts of Romaine with Grilled Chicken and Classic Caesar Dressing	26
Coriander and Pepper Crusted Ahi Tuna, Roasted Onion and Feta Salad, Kalamata Olive Relish	28

Hot Entrées

Jalapeño Glazed Pork Tenderloin, Roasted Plantain Hash, Tropical Fruit Relish	40
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Hollandaise	44
Macadamia Nut Encrusted Black Grouper, Pineapple and Citrus Gastrique	48
Stuffed Grilled Portabello Mushroom, smoked provolone, tomato, spinach, & Carmelized onion. Balsamic Drizzle over greens	39
Guajillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus	39
Grilled Petite Filet of Beef with Black Peppercorn and Sage Polenta, Caramelized Onion Thyme Jus	52

DESSERT SELECTIONS

Classic Tiramisu with Espresso Ice Cream
Roasted Strawberry Sauce, White Chocolate Macadamia Bark
Traditional Key Lime Pie with a Ginger Scented Crust, Citrus Cream, Fresh Raspberry Coulis
Freshly Spun Mango Sorbet served with Seasonal Berries, Berry-Berry Consommé, Cashew Nut Tuile
Fallen Chocolate Souffle Cake, Fresh Whipped Cream, Raspberry Coulis
Orange Almond Torte with Cardamom Ice Cream, Candied Orange Peel, Caramel Drizzle

Artisanal Bread Service with Sea Salt Vermont Butter
Freshly Brewed Gourmet Blended Coffee
Selection of Herbal and Black Teas

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

BOXED LUNCHES

Boxed Lunches include Whole Fruit and a Selection of Non-Alcoholic Beverages.

per person, 32

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 with Swiss Cheese on Flaky Croissant
Marinated Grilled Chicken Breast with Provolone and Arugula on Kaiser Roll Cumin-Scented Hummus and Virgin Olive Oil Dressed Grilled Vegetable Wrap Italian Hoagie: Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, and Onion Marinated Grilled Chicken Caesar Salad, Toasted Croutons, and Aged Parmesan Classic Cobb Salad with Marinated Chicken or Grilled Mayport Shrimp

Choice of one for group

Penne Pasta with Roasted Vegetables
Heirloom Tomato Couscous Salad
California Potato Salad

Choice of one for group

House Made Cookie
Double Fudge Brownie

THE SANDWICH BOARD

Available for
Groups of all sizes

The Sandwich Board includes Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

per person,
36
Lunch Buffets are priced and set up for 1-hour service.

Assorted Sliced Meats and 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 and Mozzarella Salad with Aged Modena Balsamic Vinegar

Mixed Green Salad with choice of dressing

Chef's Soup of the Day

One Ocean™ Cookies and Brownies

Whole Seasonal Fruits

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

LUNCHEON | BUFFET STYLE

All Buffet Luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Luncheons include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

OCEAN BOULEVARD LUNCHEON

per person, 43

Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing

Chilled Watermelon and 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 with Camembert, Sun-Dried Cherry Mayonnaise on Herb Focaccia

Sun-Dried Tomato Wrap of Grilled Vegetables, Kalamata Olives, and Feta Cheese

Shaved Peppercorn Crusted Beef with Arugula and Whole Grain Mustard on a Crisp Baguette

Please select two of the following

Vine Ripened Tomato and Fresh Buffalo Mozzarella, Aged Modena Drizzle

Black Bean and Roasted Corn Salad

White Bean and Smoked Ham Salad with Fresh Herbs

Florida Hearts of Palm Salad with Tomatoes and Citrus

Sliced Seasonal Fresh Fruits and Berries

Pastry Chef's Selection of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

LUNCHEON | BUFFET STYLE

All Buffet Luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Luncheons include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

SEA GRILL LUNCHEON — per person, 57

Chef Attendant
Equipment Rental Fees may apply.

Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing
Orecchiette Pasta Salad with Roasted Vegetables, Marinated Citrus Slaw
Baked Beans

From the Grill
Chimichurri Marinated Chicken Breast
Local Catch of the Day
Flame Grilled Hamburgers and Veggie Burgers
Kosher Beef Jumbo Hot Dogs

Smoked Bacon and Corn Casserole
Sliced Swiss, Cheddar, and American Cheeses, Tomatoes, Onions, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup

Sliced Seasonal Fresh Fruit and Berries, Cookies, Fruit Tarts, Bars, and Brownies

ISLAND STYLE LUNCHEON — per person, 45

Chef's Soup of the Day Inspired by the Islands

Cold Presentations
Grilled Jerk Chicken Breast and Mango Salad with Cilantro Vinaigrette
Avocado and Green Papaya Salad with Lime Dressing Garden Salad with Thousand Island Dressing Authentic Jamaican Cole Slaw

Hot Presentations
Tamarind and Appleton Slow Braised Bell & Evans Chicken
Pan Seared Florida Keys Red Snapper with Spicy Coconut and Cilantro
Pigeon Peas and Long Grain Rice
Honey Jerk Glazed Calabaza and Fried Sweet Plantains with Roasted Tomatoes
Roasted Seasonal vegetables

Dessert
Roasted Banana Cheescake
Coconut Cake with Pineapple Scented Cream Cheese Frosting
Spiced Chocolate Pot de Creme

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

LUNCHEON | BUFFET STYLE

All Buffet Luncheons serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Luncheons include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

ITALIAN LUNCHEON

per person, 50

Minestrone Soup with Lightly Toasted Focaccia

Caprese Salad Fresh Mozzarella, Vine Ripe Tomato, Balsamic Reduction

Caesar Salad Aged Pecorino Romano, Crips Focaccia Croutons

Baked Ziti with Traditional Bolognese Meat Sauce

Spinach Cannelloni

Chicken Piccata

Penne Pasta with Creamy Basil Pesto Sauce and roasted seasonal vegetables

Focaccia and Italian Breads

Classic Tiramisu
Raspberry Creme Brûlée
Toasted Almond Biscotti
Citrus Scented Ricotta Cheesecake

TEX MEX LUNCHEON

per person, 45

Assorted Salads
Florida Hearts of Palm and Citrus Salad
Citrus Marinated Cole Slaw
Heirloom Tomatoes with Annatto Cumin Vinaigrette

"Make Your Own Seafood Taco" from Carolina Wreck Fish, Georgia Shrimp, Soft Tacos, Heirloom Tomato, Guacamole, Aged Cheddar, Lettuce, Refried Beans, Sour Cream

Cumin and Cilantro Scented Picadillo
Guijillo Chile Rubbed Free Range Chicken
Spiced Fries and Sofrito Yellow Rice and Piquillo Peppers and Onions

Assorted Bread Display with Vermont Butter
Vanilla Bean Flan with Fresh Berries
Cinnamon Scented Churros
Chocolate and Roasted Banana Cheesecake

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FOOD

Whole Fresh Fruit Basket	per person, 5
Sliced Fruit Display	per person, 8
Fresh Tropical Fruit Kebabs on Bamboo Skewers	40 per dozen,
Assorted Cookies Select one or assortment of Chocolate Chip Peanut Butter Oatmeal Raisin White Chocolate Macadamia Nut	50 per dozen,
Double Fudge Brownies with or without Walnuts	per dozen, 38
Assorted Mini Fruit Tarts	per dozen, 46
Assorted Danish Pastries	36 per dozen,
Mini Cuban Sandwiches	46 per dozen,
Finger Sandwiches Egg Salad and Mint Prawn Salad House Smoked Salmon with Chive Cream Cheese	48 per dozen,
Frozen Fruit Juice Bars	each, 4.5
Haagen Dazs® Ice Cream Bars	each, 6
Selection of Domestic and Imported Cheeses with Crackers	per person, 16
Selection of Raw and Grilled Vegetables and Dip Bleu Cheese Dip Onion Dip Ranch Dip	per person, 18
Cumin Scented Hummus and Tapenade with Grilled Pita Bread	per person, 10
Mixed Salted Nuts	per bowl, 25
Salted Pretzel Twists	per bowl, 10
Assorted Chips	each 3.5
Candy Bars	each, 3.5
Freshly Popped Popcorn	Per bowl, 10
Jumbo Soft Baked Pretzels, served with Beer Cheese and Stone Ground Mustard	$46 per dozen

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BEVERAGES

BY THE GALLON, 1/2 GALLON OR THERMAL POT

One Gallon serves approximately 20 Cups

	Gallon	1/2 Gallon	Pot
Freshly Brewed One Ocean™ Blended Coffee	75	45	22
One Ocean™ Signature Ice Tea	58	30	18
Selection of Herbal and Black Teas			per infusor, 4

BY THE PITCHER

Serves 4 Glasses

Chilled Fruit Juice Orange, Grapefruit, Cranberry, Mango, Apple, Pineapple	per pitcher, 18
Freshly Blended Fruit Smoothie	per pitcher, 38
Fresh Honey Lemonade	per pitcher, 5.5
House Made Fruit Punch	per pitcher, 5.5
Coladas and Daiquiris	per pitcher, 9.5

BY CONSUMPTION

Individually Bottled Juices Apple, Cranberry, Fruit Punch	each, 5.5
Sparkling Water Pellegrino®	each, 5.75
Still Water Aqua® or Panna®	each, 5.75
Soft Drinks Coke®, Diet Coke®, Sierra Mist®, Ginger Ale	each, 4
One Ocean Bottle Water	each, 5
Red Bull (Sugar Free & Regular) and Gatorade	each, 8

BEVERAGE STATION — per person, 25

Set in Meeting Room, refreshed and available throughout the day
Freshly Brewed Gourmet Coffee and a Selection of Herbal and Black Teas
One Ocean Water, Soft Drinks

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

THEMED BREAKS

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

HEALTHY BALANCE — per person, 15

Selection of Gourmet Granola Bars

Basket of Whole Fresh Fruit, Dried Fruit and Nut Trail Mix

Selection of Sparkling Juices

INTERNATIONAL COFFEE BREAK — per person, 16

Flavored Coffee Syrups

Crystalized Sugar Sticks

Cinnamon Sticks

Hot Tea Selection

Warm Beignets with Assorted Jams

ISLAND SMOOTHIES — per person, 20

Invigorating Smoothie Bar

Variety of Invigorating Smoothies Using Fresh Fruit and Low-fat Yogurts

Dried Island Fruit Chips, and a Variety of Gourmet Granola Bars,
Sliced Seasonal Fresh Fruit and Berries

CABO SAN LUCAS — per person, 18

Gourmet Crispy Tortilla Chips with Chili Con Queso,
Sour Cream and Guacamole

Roasted Tomato Salsa, Smoked Chicken and
Black Bean Quesadillas

Selection of South American Sodas

LITTLE HAVANA — per person, 20

Miniature Cuban Sandwiches, Ham Croquettes,
Guava and Cream Cheese Pastelitos

Cumin Dusted Gourmet Plantain Chips

Flan

Cinnamon Scented Churros with warm chocolate sauce

Soft Drinks

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

THEMED BREAKS

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

SNACK STATION — per person, 14

Fruit Skewers

Creat your own Trail Mix

Dried Fruit

Assorted Cookies

Coffee Station

CINEMA BREAK — per person, 16

Fresh Popped Popcorn, Candy Bars, Chips, & Warm Pretzels with Yellow Mustard

Assorted Soda & Water

BALLPARK BREAK — per person, 18

All Beef Hotdogs, Steamed Buns, Sweet Relish, Yellow Mustard, Ketchup, Buttered Popcorn, Cracker Jacks,

Assorted Soda & Water

SUNDAE BAR — per person, 16

Tahitian Vanilla Bean Ice Cream, Belgian Chocolate Ice Cream

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

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

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

Chayote with Florida Hearts of Palm Ceviche	per dozen, 42
Maytag Bleu Cheese Tartlet with Apricot Confiture	per dozen, 42
Heirloom Tomato and Mozzarella on Focaccia Crisp and Modena Vinegar	per dozen, 42
Bee Pollen Crusted Chèvre with Organic Honey Comb	per dozen, 48

Hot Selections

Wild Mushroom Tartlet with Berry-Thyme Jam	per dozen, 40
Vegetable Spring Roll with Lemongrass-Yuzu Dipping Sauce	per dozen, 40
Smoked Vegetable Quesadilla with Avocado-Citrus Guacamole	per dozen, 42

FISH AND SHELLFISH

Cold Selections

Snapper Escabeche with Pickled Bermuda Onions and Capers	per dozen, 50
Bahamian Conch Ceviche with Fruit Relish	per dozen, 60
Salmon Tartar and Crème Fraîche Wild Green Onion	per dozen, 60
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu	per dozen, 60

Hot Selections

Bahamian Conch Fritters with Cilantro Corn Remoulade	per dozen, 48
Pan-Fried Florida Crab Cake with Smoked Tomato Remoulade	per dozen, 48
Jalapeño Glazed Shrimp with Corn Crème	per dozen, 48
Cornmeal Crusted Oyster with Chipotle Aioli	per dozen, 48

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MEAT, GAME, AND POULTRY

Cold Selections

Tostones with Andouille Sausage and Garlic Confit Aioli	per dozen, 39
Quail Egg with Sauternes Infused Foie Gras Mousse and Green Onion	per dozen, 48
Crostini with Roasted Tenderloin of Beef and Roquefort Crumbles	per dozen, 55
Foie Gras Au Torchone with Crisp Brioche and Truffle Salad	per dozen, 60

Hot Selections

Mini Chorizo Empanada with Smoked Poblano Aioli	per dozen, 48
Braised Short Rib Wrapped with Bacon	per dozen, 48
Confit of Duck Spring Roll with Shoyu and Szechuan Dipping Sauce	per dozen, 48
Chicken Satay with Thai Peanut Sauce	per dozen, 48
Lamb Lollipop with Creole Mustard Mop	per dozen, 60
Worcestershire Glazed Beef Skewer with Creamy Horseradish	per dozen, 60
Braised Wagyu Short Rib Flautas with Queso Fresco	per dozen, 60
Pork Dumplings with Sambal-Coconut Infusion	per dozen, 60

CHILLED SEAFOOD

Iced Gulf Shrimp with Citrus Cocktail Sauce	per dozen, 48
Littleneck Clams on the Half Shell with Mango-Peppercorn Mignonette	per dozen, 48
Iced Alaskan King Crab Legs with Cocktail and Kieffir Lime Mustard Sauce	per dozen, 60
Assorted Selection of Sushi Rolls to include: Vegetable, California, Spicy Tuna with Wasabi, Pickled Ginger, Shoyu and Soy Sauce (approx. 6 pieces per roll)	per dozen, 80
Presentation of our Cured, Smoked, and Pastrami Salmon Served with Traditional Accompaniments, Serves Approx. 25 people	per order, 275
Stone Crab Claws, Cocktail and Lime Mustard Sauce, Available Oct 15 - May 15	Seasonal Market Price
Caviar on ice, variety to be determined based upon availability Served with Classical Garnish, Toast Points, Buckwheat Blini	Seasonal Market Price

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

CANAPÉS AND TAPAS

TAPAS
Per person, 79

Minimum of 15 Guests

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

Two attendants required @ $100 each

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

SELECT FOUR

Heirloom Tomato and Mozzarella on Focaccia Crisp and 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 with Fruit
Dried Fruits and Berries Served with Flatbread
French Baguettes and Parmesan Crusted Bread Sticks

HEIRLOOM TOMATO AND MOZZARELLA SALAD
Drizzled with Aged Balsamic & garnished with fresh Basil

ICED SEAFOOD DISPLAY
Citrus poached prawns, cold water crab claws, horseradish cocktail sauce, stone ground mustard and garnished with sliced lemons.

SELECT TWO

WHOLE CARIBBEAN STYLE SUCKLING PIG
Sour orange Mojo sauce, BBQ sauce, tropical fruit relish, sweet thai chili sauce & Hawaiian rolls

BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER
Red Miso-Chili Rub, Tropical Fruit Salpicon, Rolls

CITRUS-MAPLE ROASTED CAROLINA TURKEY
Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

SLOW ROASTED CAJUN SPICED PRIME RIB WITH HERB POPOVERS
Natural Pan JusMustard, 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

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 Teas

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

DINNER | A LA CARTE

Our A la Carte Dinners are designed as a Four Course Presentation. Please select one First Course, one Second Course, one Entrée, and one Dessert for your guests. If you prefer to offer a choice of entrée, we will be happy to discuss options with you.

FIRST COURSE SELECTIONS

Cold Soups

Chilled White Asparagus Martini, Toasted Pepita Seed Oil
Florida Yellow Tomato Gazpacho, Fresno Chili Crèma, Crisp Tortilla Threads
Chilled Silver Queen Corn Bisque, Stuffed Piquillo Pepper with Corn, Cilantro Chow Chow
Poached Rock Shrimp and Cucumber Soup, Serrano Chili Tomato Relish, Focaccia Croutons

Hot Soups

Bahamian Spiced Corn Chowder, Annatto Herb Oil
Grilled Vine Ripe Tomato and Aged Balsamic Bisque, Chiffonade of Basil
Roasted Mayport Shrimp Prawn Bisque, Tahitian Vanilla Bean Chantilly
Red Miso and Chicken Hot and Sour Soup, Seared Tofu Croutons

Salads

Bouquet of Homestead Hand Picked Greens, Passion Fruit Vinaigrette, Edible Orchids
Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing, Crisp Flatbread Croutons
Spiced Black Walnut Crusted Chèvre, Baby Arugula and Frisée Salad, Peppercorn Truffle Dressing
Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena Vinegar Reduction
Grilled Jumbo Asparagus Wrapped with Parma Ham, Slow Roasted Roma Tomato, Pea Tendril Salad, Sherry Wine Vinaigrette

SECOND COURSE SELECTIONS

Cold Appetizers

Apple Wood Smoked Salmon, Shaved Fennel and Florida Hearts of Palm Salad, Citrus Vinaigrette
Grilled Portobello Mushroom, Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese
Bell & Evans® Chicken and Leg Meat-Confit, Fontina Ballontine, Mizuna Bermuda Onion Salad
Avocado and Blue Crab Timbale, Shaved Cucumber with Curried Mango Coulis
Marinated Vegetable Summer Roll, Hoisin-Ginger Drizzle, Napa Cabbage and Horseradish Slaw
Fennel Pollen Dusted Ahi Tuna, Grilled Pineapple Carpaccio, Mango and Coriander Relish

Hot Appetizers

Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage, and Pesto
Crisp Skin Daurade, Hudson Valley Foie Gras, Wild Mushroom and Arugula Sauté, Pancetta Vinaigrette Open Faced Crab and Ricotta Ravioli, Red Curried Coconut Broth, Thai Basil
Pan Fried Blue Crab, Warm Tropical Fruit Chutney, Lotus Root Chip and Daikon Sprout Salad
Cast Iron Seared Sea Scallops, Serrano Ham and Blue Corn Polenta, Gorgonzola Cream
Braised Short Rib Strudel, Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

ENTRÉE SELECTIONS

From The Land

Cast Iron Seared Natural Tenderloin, Truffled Parsnip Purée, Périgourdine Sauce	96
Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus	98
Mushroom Crusted Rack of Lamb, Japanese Eggplant and Potato Tian, Rosemary Infused Jus	100
Pan Seared Veal Tenderloin Medallion, Sun Dried Tomato Polenta, Roasted Almonds, Warm Tomato Vinaigrette	100

From the Sky

Pan Seared Bell & Evans® Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus	79
Pecan Crusted Squab Breast, Soft Mascarpone Herb Polenta, Cipollini Onion Reduction	83

From the Sea

Grilled Coastal Mahi Mahi, Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle	80
Pan Seared Florida Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion	82
Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve	82

Combination Entrées

Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette	88
Duo of Seared Beef Tenderloin and Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito	105
Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon	108
Pennsylvania Dutch Country Veal Tenderloin and Maine Lobster Tail Lollipop, Tarragon Buerre Blanc	112
Mixed Grill of Colorado Rack of Lamb, Beef Tournedos and "House Made" Lobster Sausage Tomato Infused Béarnaise, Creole Mustard Demi-Glace	125

Vegetarian Entrées

Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee Shaved Elephant Garlic Chips	68
Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese Californian Extra Virgin Olive Oil Drizzle	70

DESSERT SELECTIONS

Flourless Chocolate Torte with Amaretto Cream Sauce, Dark Chocolate Marcona Almond Bark Dried Cherry Compote
Duo of Crème Brûlées including Roasted Pistachio and Tahitian Vanilla Bean served with Assorted Miniature Shortbread Cookies
Caramelized Banana Cheesecake, Citrus Rum Sauce, Crisp Plantains
Praline Ice Cream Pie, Maple Scented Meringue and Caramel Rum Sauce
Chocolate Orange Zabaglione with Rich Chocolate Cake, Fresh Raspberry Coulis, Candied Orange Peel

Artisanal Bread Service with Sea Salt Vermont Butter
Freshly Brewed Gourmet Blended Coffee
Selection of Herbal and Black Teas

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

DINNER | BUFFET STYLE

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

HAWAIIAN LUAU *Minimum of 20 Guests* per person, 55

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 Giner and Lemongrass

Hawaiin Sweet Rolls

Pastry Chefs Selection of Desserts

FIRST COAST SOUTHERN SMOKEHOUSE per person, 65

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 & Raspberry, 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, Datel Cheddar Corn Bread, Biscuits, Sapelo River Honey Butter

Pastry Chef's Selection Of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

LOWCOUNTRY BOIL *Minimum of 20 Guests* per person, 82

Cold Selections

Mixed Green Salad with Garden Tomatoes With Choices of Peppercorn Ranch, Blue Cheese, and Balsamic Vinaigrette

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

Homemade Citrus Coleslaw

Chopped Green Tomato and Roasted Corn Salad with Feta and Peppercorn Dressing Shucked Oysters and Citrus Poached Shrimp Display Lemon and Cocktail Sauce "Hushpuppy Station" Fried in a Cast Iron Skillet Served with Tartar Sauce &

Chipotle-Cilantro Remoulade

Hot Selections

Traditional Lowcountry Boil Seasoned Shrimp, Crawfish, Andoullie Sausage, Potato & Corn-on-the-Cob

Blackened Delta Catfish Fillets and Cajun Remoulade Sauce

Southern Fried Chicken

Cajun Red Beans and Steamed Rice

Brasied Collard Greens with Smoked Ham Hock

Fresh Baked Biscuits and Corn Bread / Georgia Pecan Honey Butter

Southern Pecan Tart with Milk Chocolate Ganache

Assorted Gourmet Chocolate Chip Cookies

Cinnamon Scented Peach Cobbler, Brown Sugar Strussel

DINNER | BUFFET STYLE

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

Flight, Farm, Fins, Fields — per person, 88

CHILLED DISPLAY

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
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 ripe tomatoes, boccocini mozzarella, fresh basil, extra virgin olive oil

TOASTED ORZO PASTA SALAD
Fire roasted peppers, garbanzo beans, preserved lemon vinaigrette Marcona almonds, nicoise olives and fresh mint

HOT SELECTIONS

CRACKED BLACK PEPPER CRUSTED MEYER'S RANCH FLAT IRON STEAKS
Madeira dijon bordelaise

PARMESAN AND HERB CRUSTED BREAST OF FREE RANGE CHICKEN
Fricasse 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 smoked bacon and fingerling potato salad

ROASTED VEGETABLE CASSEROLE
Zucchini, yellow squash, ripe tomatoes, eggplant, herb de provence

CHEESE AND POTATO GRATIN

Pastry Chef's Selection Of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

DINNER | BUFFET STYLE

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

THE NAUTICAL *Minimum of 20 Guests* per person, 105

New World Chips with Habanero Spiked Pico De Gallo Cilantro Guacamole

Hand Picked 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 Black Grouper cooked in a Blaff with Scotch Bonnet Pepper

Grilled Sugar Cane Shrimp Skewers, Fruit Salsa Guava BBQ Chicken, Grilled Pineapple Chutney Grilled Sweet Corn

Antilles Flavored Long Grain Rice with Pigeon Peas

Root Vegetables braised In Coconut Milk and Lemon Grass

Amarillo (Sweet Plantains)

Fresh Battered Calamari Fries with a Pimento Wood Smoked Ketchup

Artisanal Breads Service

Pastry Chef's Selection Of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

DINNER | BUFFET STYLE

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

SEASIDE GRILL *Minimum of 20 Guests* per person, 105

Chilled Seafood Station Pacific Snow Crab Claws with Colman's® Dry Mustard Sauce

Gulf Shrimp with Florida Citrus Cocktail Sauce

Mix Seafood Salad with Cumin Scented Plantain Crisps

Mixed Greens with Assorted Dressings

Heirloom Tomato and Buffalo Mozzarella with Aged Balsamic

Roasted Baby Vegetable Salad

Smoked Mahi-Mahi with Bow Tie Pasta Salad

Tropical Chips and Roasted Tomato Salsa, Guacamole, Sour Cream

FROM THE GRILL *Chef Attendant required*

Herb Marinated Churrasco Steaks

Caribbean Jerk Marinated Bell & Evans® Chicken Sugar Cane BBQ Brushed Chilean Salmon Filet Island Spiced Yellow Tail Snapper

Jumbo Sweet Anegada Prawns

Assorted Sauces, Relishes, and Chutneys

Roasted Spring Vegetables with Macadamia Nut Sage Pesto

Penne Pasta with Smoked Mozzarella and Sun-Dried Tomatoes Artisanal Bread Service

Pastry Chef's Selection of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

DINNER | BUFFET STYLE

All Buffet Dinners serve a minimum of 20 guests.

Non-minimum surcharge per party, 200

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

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

DOCK SIDE *Minimum of 20 Guests* per person, 125

New England Clam Chowder

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

Waldorf Salad with Apples

Sliced Fresh Beefsteak Tomatoes, Crumbled Bleu Cheese and Sliced Onions

Shucked Cold Water Oysters and Citrus Poached Shrimp Display with Lemon and Cocktail Sauce

Samuel Adams® Lager Steamed Littleneck Clams

Steamed 1.25 Pound Maine Lobster with Drawn Butter (one per person)

FROM THE GRILL *Chef Attendant required*

New York Strip Steak, Wild Mushroom Jus

Grilled Maple Cured Chicken Breast

Boiled Corn on the Cob

Red Bliss Potatoes

Artisanal Breads Service

Pastry Chef's Selection of Desserts

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

RECEPTION STATIONS

ACTION STATIONS
with Uniformed Chef

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

All Attended Chef Stations per Chef per event, 100.

SLOW ROASTED CAJUN SPICED PRIME RIB WITH WARM ROLLS — per person, 450
Natural Pan Jus, Mustard, Horseradish Cream

Serves approximately 30 guests

CITRUS-MAPLE ROASTED CAROLINA TURKEY — per person, 375
Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

Serves approximately 40 guests

OVEN ROASTED BEEF TENDERLOIN — per person, 475
Red Chimichurri, Green Chimichurri, Piquillo Pepper Sofrito, Fried Sweet Plantains

Serves approximately 25 guests

MOLASSES GLAZED SLOW ROASTED BONE-IN HAM — per person, 375
Grilled Pineapple Relish, Jalapeno Cheddar Biscuits, Soft Potato Rolls

Serves approximately 40 guests

BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER — per person, 450
Red Miso-Chili Rub, Tropical Fruit Salpicon, Rolls

Serves approximately 30 guests

WHOLE CARIBBEAN STYLE SUCKLING PIG — per person, 450
Sour Orange Mojo, Corn Bread, Rolls

Serves approximately 30 guests

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

RECEPTION STATIONS

DISPLAY STATIONS

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

All Attended Chef Stations per Chef per event, 100

ARTISAN CHEESE AND FRUIT DISPLAY — per person, 19

Imported and Domestic Cheeses with Fruit
Dried Fruits and Berries Served with Flatbread
French Baguettes and Parmesan Crusted Bread Sticks

GARDEN FRESH VEGETABLE DISPLAY — per person, 15

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 — per person, 16

An elaborate display of Fresh Sliced Seasonal Fruit and Berries
Served with Chocolate Fondue, Whipped Cream

SLIDER STATION — per person, 18

Miniature Slider Bar, Select One
Choice of Chicken, All Natural Beef, or House Made Crab Cake
Tiny Lettuce, Tomato, Onion, and Sauces to Accompany Skin on Crisp Sea Salt Fries

RISOTTO STATION — per person, 20

Chef Attendant Required
Applewood Smoked Bacon, Roasted Vegetables,
Spinach Tomato, & Mushroom

FRESH PASTA STATION — per person, 18

Chef Attendant Required

Choice of two pastas — Penne, Fettuccine, Orecchiette, Cheese Tortellini

Choice of two sauces — Roasted Tomato Marinara, Basil Pesto, Alfredo

Toasted Pine Nuts, Grated Pecorino Romano Cheese

FLAMBÉ STATION — per person, 22

Attendant Required

Choice one of the following selections

- Bananas Foster with Tahitian Vanilla Bean Ice Cream
- Crepes Suzette filled with Fruit and Grand Marnier®

Served with Chocolate, Raspberry, Vanilla Sauce

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

BEVERAGE SELECTIONS

HOSTED BARS
Fee per Bartender, 100

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®
Fresh Juices Soft Drinks
Mineral Waters

BYTHE DRINK
per drink, based on consumption

Premium Brands	9	Mineral Waters	5
Deluxe Brands	11	Imported Beer	7
One Ocean Select Wines	9	Domestic Beer	6
Soft Drinks	3.5	Cordials & Liqueurs	12

CASH BAR
per drink, based on consumption

Premium Brands	10	Mineral Waters	6.5
Deluxe Brands	12	Imported Beer	7
One Ocean Select Wines	12	Domestic Beer	6
Soft Drinks	4.5	Cordials & Liqueurs	12

BY THE HOUR
per person, starting from 3 hours

Budweiser®
Bud-Light®
Heineken®
Corona®

One Ocean Select Wines

Fruit Juices
Soft Drinks
Mineral Waters

3 hours of open bar, 36 per person
4 hours of open bar, 46 per person
Each additonal hour, 10 per person

Upgraded Wines:
3 hours, 40 per person
4 hours, 50 per person
Each additonal hour, 10 per person

PREMIUM BRANDS

Smirnoff Vodka
Crown Royal® Whiskey
Jack Daniels® Sour Mash Whiskey

Bombay® Dry Gin
Dewars® Scotch One Ocean Select Wines

Bacardi® Light Rum
Jose Cuervo® Gold Tequila

3 hours of open bar, 42 per person
4 hours of open bar, 50 per person
Each additonal hour, 10 per person

Upgraded Wines:
3 hours, 46 per person
4 hours, 54 per person
Each additonal hour, 10 per person

DELUXE BRANDS

Kettle One® Vodka
Makers Mark® Bourbon
Jameson® Whiskey

Tanqueray® Gin
Chivas Regal® Scotch
One Ocean Select Wines

Ten Cane® Rum
Maestro Dobel™ Tequila

3 hours of open bar, 50 per person
4 hours of open bar, 55 per person
Each additonal hour, 10 per person

Upgraded Wines:
3 hours, 54 per person
4 hours, 59 per person
Each additonal hour, 10 per person

A 23% TAXABLE SERVICE CHARGE AND 7% SALES TAX APPLIES TO ALL FOOD AND BEVERAGE.

ONE OCEAN

REMINGTON

ALWAYS IN YOUR ELEMENT™

One Ocean Resort Hotel & Spa
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