



BANQUET MENUS
2020-2021



INTRODUCTION

The Club at Mediterra is an exceptionally beautiful venue with two properties and eight banquet spaces to accommodate groups ranging from 2 to 200. Our two properties include the Main Clubhouse that boasts picturesque landscaping, elegant fountains and a Mediterranean style clubhouse. This location is the perfect setting for any style event with endless creativity and catering options by our acclaimed food and beverage team.

The Beach Club is our second property, located on the natural sand beach of the Gulf of Mexico. This location is a favorite for watching the sunset and enjoying the Gulf breeze on our outdoor terrace. The Beach Club can be exclusively your own, a very private setting for your guests. Whether you are looking for an upscale or casual event, the Beach Club has unlimited possibilities!

We would like you to please take the time to read over the policies and guidelines that pertain to all private events held at The Club at Mediterra. Our Club Members and Directors are committed to maintaining the social character of the Club. In keeping with the character of a private country club and its traditions, rules relative to banquet functions are strictly adhered to. Planned events found to be conflicting to this philosophy are subject to cancellation. Be sure to review the event policies provided in this package, as well as the separate Terms and Conditions listed in the event contract. Those policies are binding to all Members and guests of The Club at Mediterra.





POLICIES AND GUIDELINES

DEPARTMENT GUIDELINES

Smart Devices: Except in the event of an emergency, the audible use of cell phones, electronic games, music devices or other personal devices is prohibited in all club facilities including outdoor activity areas such as the golf courses and tennis courts. Any phone calls made or taken, must be done so in an outdoor parking area or drive, away from other members.

Smoking: Smoking, including vapor and e-cigarettes, cigars and pipes, is not permitted at any club facility with the exception of designated smoking areas. Temporary designated smoking areas for cigar and pipe smoking may be created from time to time as determined solely by Club Management.

Pets: Pets are not allowed inside any Club facility, at any time, including the Beach Club. Pets off-leash are not allowed on club's property or grounds.

Cash Tipping: The Club at Mediterra is a "no cash tipping" Club. Gratuities are automatically added to food and beverage receipts and golf rounds. Cash tipping is permitted to independent services to include valet, cabana services and spa treatments.

Interaction with Staff and with One Another: Members and their guests are expected to treat each other and staff with courtesy at all times. Discourteous member behavior, depending upon the severity, may be considered egregious and will be sent to the Traditions Committee for review and consideration; guests will be asked to leave the property immediately.

The Member Directory: The member directory is strictly for member's personal use only and may not be used for solicitation or distribution of any kind.

CLUB DRESS GUIDELINES

Permitted Day Wear

- Collared Golf and Collared Tennis Shirts (tucked in except when on tennis courts; Golf and Tennis Shorts and Skirts)
- Mid-thigh or Bermuda Length Shorts and Skirts
- Tee Shirts and Tank Tops—Beach Club, Fitness Center and Tennis Only
- Sandal Footwear in Dining Areas

Permitted Evening Wear

- Smart Country Club Casual Attire including Bermuda Length Shorts and Skirts
- Flawless Denim
- Full-length, buttoned collared shirts (tucked or untucked); Golf Shirts must be tucked in
- Gentlemen's Closed Toe Footwear

Not Permitted

- Gentlemen's Hats indoors
- Cargo Shorts
- Blade Collar Golf Shirts
- Frayed or torn denim
- Bared Midriff
- Metal spiked shoes
- Work Out Attire or Sweats—Fitness Center/Studio Only
- Flip Flops & Slides—Pool and Beach Only
- Tee Shirts—Fitness Center/Studio, Pool and Beach Only
- Bathing Suits—Pool and Beach Only



VENUE INFORMATION

CLUBHOUSE

BALLROOM

The Ballroom is perfectly located just inside the main foyer, with easy access for your guests. This beautiful room overlooks the golf course with an outdoor terrace. The ballroom can hold up to 120 guests with a dance floor and 180 without. The space also allows access to our Sunroom for those who may need additional space.

SUNROOM

The sunroom is full of light and perfect for a daytime luncheon or meeting. The room boasts floor to ceiling windows with a spectacular view, overlooking the golf course. The room also lends itself to an ideal location for a private dinner, being able to seat up to 24 guests.

BOARDROOM

The boardroom is furnished with a beautiful wood table situated in front of a stone fireplace, that can seat 16 guests for a business meeting or private dinner. The room can also be equipped with a flat screen tv and speaker phone for your business needs.

PIAZZA

Overlooking our Grand Lawn, the Piazza is an ideal location for a wedding ceremony or small cocktail party. The setting includes a water feature, balcony and grand staircases on either side.

SPORTS CLUB

BELLA VITA I & II

The Bella Vita Rooms are located in our gorgeous Sports Club, looking out to our Bocce Garden. These spaces can be one large room or two smaller rooms with a wall divider separating them. The space as one can hold up to 65 guests and 32 guests when divided. Bella Vita I offers a projection screen for your audio visual needs.

BEACH CLUB

PALM PAVILION

The Palm Pavilion, located at our Beach Club is a spectacular location directly next to our pool that overlooks the Gulf. This space is open air, but covered and lends itself to a casual atmosphere, perfect for those smaller parties of 24 guests or less.

BEACH CLUB DINING ROOM

The Beach Club is a fabulous location that overlooks the Gulf waters. The dining room can hold up to 80 guests for a seated dinner and larger parties with a buffet or stationed dinner, utilizing outdoor seating. The room is surrounded by floor to ceiling glass doors that can be opened to spill out onto the terrace, perfect for your guests to watch the sunset.



ROOM RENTAL RATES

*Ballroom	\$1,000.00
Sunroom	\$300.00
Boardroom	\$150.00
Piazza	\$300.00
Bella Vita I and/or II	\$150.00/\$300.00
Palm Pavilion	\$450.00
*Beach Club Dining Room	\$1,000.00

**Evening events in the Ballroom require a food and beverage minimum of \$5,000.00. The Ballroom can also be rented as half the space for smaller groups of 50 or less, at \$500.00*

**The Beach Club Dining Room is available for private parties on days the Beach Club is not open for regular business. These days are based on in-season and off-season dates. This location also requires a food and beverage minimum of \$3,500.00.*



ADDITIONAL RENTALS

AUDIO VISUAL

Projection Screen & Projector	\$150.00
Laptop	\$50.00
Podium and Wireless Microphone	\$75.00
Wireless Microphone	\$50.00
60" Flat Screen TV with Stand	\$125.00
DVD Player	\$25.00
Easel	\$15.00 each

RENTALS/SPECIALTY ITEMS

Entertainment	Quoted Price
Specialty Linen	Quoted Price
Ice Carving	Quoted Price
Specialty Chairs	Quoted Price
Dance Floor (up to 24'x24')	\$500.00
Up Lighting Package (10 Lights)	\$550.00
Additional Up Lights	\$60.00 each
Gold Chargers	\$2.00 each
Customized Printed Menu	\$2.00 each
Stage (4'x4' panels)	\$30.00 per panel
Chef Attendant Fee	\$100.00
*Valet Parking	\$150.00 per attendant

**Valet parking is required for private events at the Golf Club and Beach Club, unless special transportation is provided to all guests.*



IN-HOME CATERING RENTALS & SERVICES

EQUIPMENT

5ft Round Table	\$8.00 each
6ft Round Table	\$8.00 each
6ft x 30" Table	\$8.00 each
6ft x 18" Table	\$8.00 each
8ft x 30" Table	\$8.00 each
Serpentine Table	\$4.00 each
White Folding Chair	\$4.00 each
Propane Heater & Propane Chafer	\$150.00 each
Glassware, China & Silver	\$5.00 per person

LINEN

White Cloth Napkins	\$1.00 each
90" x 90" Tablecloth-White	\$10.00 each
90" x 90" Tablecloth-Color	\$7.00 each
120" Round Underlay	\$5.00 each
132" Round Underlay	\$5.00 each
White Skirting	\$5.00 per table

STAFF

Bartender	\$35.00 per hour
Server	\$35.00 per hour
Service Manager	\$50.00 per hour
Sous Chef	\$50.00 per hour
Executive Chef	\$100.00 per hour

DELIVERY & SET UP

Delivery Charge	\$50.00 flat rate
Setup Charge	25% of all rented items



CONTINENTAL BREAKFAST SELECTIONS

MEDITERRA CONTINENTAL

House Baked Breakfast Pastries, Traditional Butter Croissants, Chocolate Croissants, Assorted Mini Muffins, Cinnamon Rolls & Danishes, Thomas's English Muffins, Rustic Assortment of Bread with Cream Cheese, Whipped Butter and Preserves, Seasonal Fruits & Berries with Greek Yogurt and Our Granola

\$22.00 per person

CONTINENTAL

Traditional Butter Croissants, Chocolate Croissants, Assorted Mini Muffins, Cinnamon Rolls & Danishes, Seasonal Fruits & Berries with Greek Yogurt and Our Granola

\$14.00 per person

TOAST BAR

Assorted Rustic Breads, English Muffins, Bagels, Crème Cheese, Whipped Butter, Peanut Butter, Jams, Jellies, Cinnamon Sugar and Fresh Avocado Spread

\$12.00 per person

FRUIT AND GRANOLA

Organic Apples and Bananas
Seasonal Fruits & Berries with Greek Yogurt and Our Granola

\$10.00 per person

COFFEE & JUICE STATION

Selection of Fresh Local Fruit Juices
Freshly Brewed 100% Columbian Coffee and Decaffeinated Coffee
Selection of Mighty Leaf Teas with Lemon & Honey
Half & Half and Skim Milk

\$10.00 per person for two hours

COFFEE & TEA STATION

Freshly Brewed 100% Columbian Coffee and Decaffeinated Coffee
Selection of Mighty Leaf Teas with Lemon & Honey
Half & Half and Skim Milk

\$6.00 per person for two hours



BRUNCH SELECTIONS

CORSO

House Baked Breakfast Pastries, Traditional Butter Croissants, Chocolate Croissants, Assorted Mini Muffins, Cinnamon Rolls & Danishes, Thomas's English Muffins, Rustic Assortment of Bread with Cream Cheese, Whipped Butter and Preserves, Seasonal Fruits & Berries with Greek Yogurt and Our Granola, Hatfield Applewood Smoked Bacon and Spiced Breakfast Sausage, Scrambled Eggs with Cheese and Herbs, O'Brien Potatoes, Assorted Breakfast Breads and Coffee Cake

\$30 per person

HICKORY

House Baked Breakfast Pastries, Traditional Butter Croissants, Chocolate Croissants, Assorted Mini Muffins, Cinnamon Rolls & Danishes, Thomas's English Muffins, Rustic Assortment of Bread with Cream Cheese, Whipped Butter and Preserves, Seasonal Fruits & Berries with Greek Yogurt and Our Granola, Hatfield Applewood Smoked Bacon and Spiced Breakfast Sausage, Scrambled Eggs with Cheese and Herbs, O'Brien Potatoes, Assorted Breakfast Breads and Coffee Cake
Buttermilk Pancakes and Waffles with Topping Bar and Canadian Maple Syrup

\$36 per person

THE MEDITERRA

House Baked Breakfast Pastries, Traditional Butter Croissants, Chocolate Croissants, Assorted Mini Muffins, Cinnamon Rolls & Danishes, Thomas's English Muffins, Rustic Assortment of Bread with Cream Cheese, Whipped Butter and Preserves, Seasonal Fruits & Berries with Greek Yogurt and Our Granola, Hatfield Applewood Smoked Bacon and Spiced Breakfast Sausage, Scrambled Eggs with Cheese and Herbs, O'Brien Potatoes, Assorted Breakfast Breads and Coffee Cake
Buttermilk Pancakes and Waffles with Topping Bar and Canadian Maple Syrup
Quiche Florentine, Grilled Chicken Breast, Tossed Garden Salad with Dressing Station

\$42 per person

Carving and omelet stations are Chef attended at \$100.00 per Chef / (1) Chef required per 25 guests.

Menu Pricing Excludes Tax and Gratuity



BRUNCH ENHANCEMENTS

OMELET & EGG STATION

Made to order Omelets with Fresh Eggs and Egg Whites
Ham, Bacon, Turkey, Spinach, Tomato, Mushrooms,
Swiss Cheese, Cheddar Cheese, Smoked Gouda, Peppers,
Onions, Capers, Fresh Herbs and Hot Sauces

\$12 per person

ARTISAN CHEESE DISPLAY

Cypress Grove, Humboldt Fog, Point Reyes Blue, Midnight Moon,
Ossau Iraty and Grafton Cheddar with Grapes, Grissini,
Toasted Baguette and Crackers

\$14 per person

SMOKED SCOTTISH SALMON DISPLAY

Norwegian Style Smoked Salmon
with Capers, Cucumber, Chopped Egg, Tomato Compote,
Preserved Lemon Relish, Snipped Chives, Minced Red Onions,
Bagels and Cream Cheese

\$16 per person

CARVING STATION

Custom Carving Stations Available on Request

Carving and omelet stations are Chef attended at \$100.00 per Chef / (1) Chef required per 25 guests.

Menu Pricing Excludes Tax and Gratuity



SNACK BREAKS

COOKIE LOVER

Chocolate Chip, White Chocolate & Macadamia Nut, Peanut Butter,
Oatmeal Raisin, Lemon Sugar and Snickerdoodle Cookies
\$6 per person

CHILDHOOD

Mini Peanut Butter and Jelly Sandwiches,
Assorted Potato Chips, Oreo Cookies, Fig Newtons,
Gold Fish and Bite Size Candy Bars
\$7 per person

CANDY NUT

M&Ms, Reese's Pieces, Snickers,
Peanut Butter Cups, Kit Kats and Assorted Hershey's
Dry Roasted Lightly Salted Nuts
\$8 per person

FIT DIPS

Crudités of Fresh Vegetables
with Guacamole, Roasted Red Pepper Hummus,
White Bean & Sage Hummus,
Baba Ghanoush and Quinoa Tabbouleh
Grilled Pita and Lentil Crackers
\$16 per person

NAPLES TEA TIME

Petite Sandwiches
Shrimp Salad and Horseradish on a Toasted Croissant
Bacon, Lettuce, Tomato and Avocado Pinwheel
Curry Chicken Salad with Roasted Grapes on a Profiterole
Individual Assorted Chef Salads
Coconut Macarons, Hazelnut Cherry Biscotti, Snickerdoodles, Lemon Tea Cookies
\$18 per person



PLATED LUNCHEONS

\$30.00 Per Person

ENTRÉE

Choice of One

SANGRIA SALAD

Mixed Greens, Grilled-Marinated Chicken Breast, Pineapple, Strawberries, Crumbled Feta Cheese, Peppered Almonds and Sangria Dressing

QUICHE SALAD

Mixed Greens Salad with Cucumber, Chick Peas, Carrots, Tomatoes and Champagne Vinaigrette

CAPRESE SALAD

Artisan Greens, Grilled Marinated Chicken Breast, Heirloom Tomatoes, Fresh Mozzarella, Pink Peppercorns, Focaccia Croutons, Aged Balsamic and Fresh Basil

CHICKEN PICCATA

Lemon-Caper-Parsley Beurre Blanc
Herb Whipped Potatoes and Sautéed Asparagus

HERB MARINATED PORK LOIN

Apple and Celery Root Salsa and Roasted Pork Jus
Herb Whipped Potatoes and Sautéed Asparagus

CHAR GRILLED SCOTTISH SALMON

Saffron Basmati Rice, Haricot Verts and Tomato Jam

DESSERT

Choice of One

CHOCOLATE PEANUT BUTTER BAR

with Strawberry Coulis
and Candied Grapes

OLD FASHION CHOCOLATE CAKE

with Salted Caramel

TRADITIONAL CARROT CAKE

with Cream Cheese Frosting, Candied Walnuts
and Pineapple Compote

LEMON MERINGUE TART

with Raspberry Coulis

VANILLA BEAN CHEESECAKE

with Marinated Berries

KEY LIME PIE

with Fresh Whipped Cream and Raspberry Sauce

All plated luncheons include rolls and butter, coffee, tea, iced tea and lemonade.

Menu Pricing Excludes Tax and Gratuity



LUNCH BUFFETS

BUTCHER BLOCK

Butcher Block Sandwiches Prepared on Your Choice of Bread

The Club - Ham, Turkey, Bacon, Lettuce, Tomato and Mayonnaise
BBQ Chicken - Cheddar, Lettuce, Tomato, Red Onion and Mayonnaise
Boars Head Roast Beef - Provolone, Tomato and Creamy Horseradish

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Tossed Caesar Salad
Grilled Vegetables with Pesto Aioli
Roasted Red Skin Potato Salad
Assorted House-Made Cookies

\$30.00 per person

MEDITERRA GRILL

Prime Black Angus Burgers
Boar's Head All-Beef Hot Dogs
Grilled Marinated Chicken Breast
Kaiser Rolls and Hot Dog Buns
Assorted Cheeses, Lettuce, Tomato, Red Onion and Accompaniment Bar

~

Tossed Garden Salad with Assorted Dressings
American Style Macaroni Salad
Potato Chips
Assorted House-Made Cookies

\$34 per person

BBQ

BBQ Pulled Pork
House Smoked Baby Back Ribs
Grilled Marinated Chicken Breast
Kaiser Rolls
Assorted Cheeses, Lettuce, Tomato, Red Onion and Accompaniment Bar

~

Tossed Caesar Salad
BBQ Baked Beans with Applewood Smoked Bacon
Jalapeno Cole Slaw
Assorted House-Made Cookies

\$38 per person

Buffets are only available to parties of 24 or more guests & include coffee, tea, iced tea and lemonade.

Menu Pricing Excludes Tax and Gratuity



BUILD YOUR OWN BOXED LUNCH

\$36 per box

SANDWICHES AND WRAPS

Choice of One

Boar's Head Roast Beef Sandwich, Provolone Cheese, Caramelized Onion, Spinach and Horseradish Aioli on Parmesan Ciabatta Bread

~

Boar's Head Black Forest Ham, Swiss Cheese, Bacon Jam and Honey-Dijonnaise on a Croissant

~

Boar's Head Oven Gold Roasted Turkey, Brie Cheese and Cranberry Remoulade on a Toasted Baguette

~

Chicken Caesar Wrap in a Whole Wheat Tortilla

~

Roasted Vegetable Sandwich with Avocado Hummus on Multigrain Bread

SALADS

Choice of One

Loaded Potato Salad with Bacon, Cheddar, Scallions and Sour Cream Dressing

~

German Style Potato Salad with Bacon, Mustard and Sherry Vinaigrette

~

Orzo Salad, Roasted Peppers, Capers, Grape Tomatoes, Feta, Parsley and Lemon Vinaigrette

~

Italian Penne Pasta Salad with Salami, Sundried Tomato, Fresh Basil and Italian Vinaigrette

~

Traditional American Style Cole Slaw

~

Quinoa "Tabbouleh" Salad with Tomato, Mint and Parsley

DESSERTS

Choice of One

Dark Chocolate Brownie

~

Chocolate Chip Cookie

~

Sugar Cookie

~

House-Made Salty Sweet Trail Mix

All boxed lunches include whole fruit, potato chips, condiments, plastic ware, napkin and bottled water.

Menu Pricing Excludes Tax and Gratuity



HORS D'OEUVRES

COLD

Prosciutto and Melon Canapé

with Fresh Mint
\$4 per person

Fresh Mozzarella Bruschetta

with Roasted Tomato and Basil
\$4 per person

Caprese Skewer

with Mozzarella Bocconcini, Teardrop Tomatoes
and Basil Pesto
\$4 per person

Compressed Watermelon Spoon

with Aged Balsamic, Feta and Pine Nuts
\$4 per person

Boursin Cheese Canape

with Candied Walnut, Pomegranate Reduction
and Pea Tendrils
\$4 per person

Smoked Atlantic Salmon Zakuska

with Sour Cream, Caviar, Capers and Onions
\$5 per person

Tuna Tataki

with Asian-Spiced Yellowfin Tuna, Crispy Wonton,
Wasabi Aioli and Pickled Ginger
\$5 per person

Waygu Beef Carpaccio

Cannellini Puree, Tangerine Oil
and Shaved Parmesan Bruschetta
\$5 per person

Sesame-Crusted Marinated Yellowfin Tuna Pops

and Citrus-Teriyaki Sauce
\$6 per person

Foie Gras Mousse

with Cherry Compote and Candied Pecans
\$6 per person

Chilled Shrimp

with House Cocktail Sauce and Lemon
\$7 per person

King Crab and Shrimp Cocktail

with Remoulade and Lemon
\$7 per person

Caviar and Asparagus

with Crème Fraiche and Brioche
\$7 per person

Waygu Beef Tartare

with Yuzu Caviar and Chives
\$7 per person

Hors d'oeuvres prices are based on one hour of service.

Menu Pricing Excludes Tax and Gratuity



HORS D'OEUVRES

HOT

Melted Brie Crostini

with Apple-Grape Chutney and Toasted Pecans

\$3 per person

Potato Skins

with Crisp Bacon, Aged Cheddar and Chive Sour Cream

\$4 per person

Braised Italian Meatball

Arrabbiata Sauce, Parmesan Cheese and Fried Basil

\$5 per person

Chicken Satay

with Thai Peanut Sauce

\$5 per person

Beef and Chorizo Empanadilla

with Spicy Tomato Salsa

\$5 per person

Chicken Pot Sticker

with Asian Dipping Sauce

\$5 per person

Open-Faced Pulled Pork Barbeque

on Corn Muffin

\$5 per person

Chicken and Shiitake Ginger Spring Roll

with Ponzu Sauce

\$5 per person

Crispy Pork Taco

with Roasted Pineapple and Lime Crema

\$5 per person

Duck Confit Croquette

with White Truffle Oil

\$5 per person

Bacon-Wrapped Scallops

with Tartar Sauce

\$6 per person

Grilled Marinated Shrimp

with Orange and Fennel Salsa and Marinated Feta

\$7 per person

Mini Crab Cake

with Meyer Lemon Aioli

\$7 per person

Jumbo Lump Crab Canapé

with Yuzu and Crispy Lotus Root

\$7 per person

Coconut Shrimp

with Horseradish-Orange Marmalade

\$7 per person

Herb Roasted Lamb Lollipops

with Spiced Almonds

\$7 per person

Citrus-Dusted Pan-Seared Sea Scallop

with Chorizo, Piquillo Pepper and Crispy Plantain

\$7 per person

Lobster Rockefeller

with Bacon, Creamed Spinach and Hollandaise

\$8 per person

Hors d'oeuvres prices are based on one hour of service.

Menu Pricing Excludes Tax and Gratuity



DISPLAYED HORS D'OEUVRES

FRESH VEGETABLES

Crudités of Fresh Vegetables, Assorted Olives and Ranch Dip
\$8 per person

ASSORTED DOMESTIC CHEESES

Served with Grapes, Crostini and Assorted Crackers
\$10 per person

ANTIPASTO PLATTER

Grilled Asparagus, Bell Peppers, Oven-Roasted Tomatoes, Eggplant and Squash
Assorted Olives, Prosciutto, Salami, Pepperoni, Parmigiano Reggiano
Served with Crostini and Assorted Crackers
\$12 per person

CHIPS AND DIPS

Fresh House-Made Guacamole and Salsa, Warm Queso, Cilantro -Lime Sour Cream
and Fresh Tortilla Chips
\$14 per person

BAKED BRIE IN PASTRY

Whole Rounds of Brie served with Walnuts, Apples and Sliced Baguette
\$15 per person

SHRIMP COCKTAIL

16/20 Shrimp served with House-Made Cocktail Sauce
\$16 per person

SUSHI

Assortment of Sushi
Served with Wasabi, Pickled Ginger and Traditional Accompaniments
\$18 per person

Displayed hors d'oeuvres must be accompanied by a dinner buffet.

Menu Pricing Excludes Tax and Gratuity



DINNER BUFFETS

THE FIESTA

Southwest Salad with Chipotle Ranch

~

Build Your Own Taco Bar

Soft Flour Tortillas, Crunchy Hard Shells and Crunchy Tortilla Bowls

~

Grilled Chicken, Seasoned Beef and Roasted Mushrooms

~

Shredded Iceberg Lettuce, Peppers and Onions, Pico de Gallo,
Corn Salsa, Red Chili Salsa, Sour Cream,
Shredded Cheddar, Shredded Pepper Jack
and Guacamole

~

Cilantro Rice and Refried Beans

~

Mexican Corn with Chili Spice and Cotija Cheese

~

Shrimp Quesadillas with Cilantro Lime Sour Cream

~

Fresh Tortilla Chips

~

Cinnamon and Sugar Churros, Caramel Flan

\$48 per person

THE TAVERN

Mini Wedge Salad

Baby Iceberg Lettuce, Roma Tomatoes, Smoked Bacon,
Blue Cheese Crumbles and Blue Cheese Dressing

~

Jalapeno Cole Slaw

~

Deviled Eggs

~

House Made Chips

~

Chicken Wings

with Celery, Carrots, Buffalo, BBQ, Sweet Chili, Blue Cheese and Ranch Dressings

~

Mini Hot Dogs and Beef Sliders
with Traditional Accompaniments

~

Assorted Cookies

\$48 per person

Buffets are only available to parties of 24 or more guests & include coffee, tea, iced tea and lemonade.

Menu Pricing Excludes Tax and Gratuity



DINNER BUFFETS

THE SOUTH

Garden Salad
Heirloom Tomato, Charred Corn, Watermelon,
Pickled Red Onion, Cucumber, Croutons and Basil Vinaigrette
~
Traditional Macaroni Salad
~
Corn on the Cob
~
Herb Whipped Potatoes with Brown Gravy
~
Buttermilk Fried Chicken
~
Hot Smoked Beef Brisket
~
Corn Muffins with Honey Butter
~
Pecan Tarts and Grasshopper Pie

\$50 per person

THE EAST

Asian Salad of Napa Cabbage, Mango, Celery, Carrots,
Peppers, Edamame, Toasted Peanuts and Sesame Ginger Dressing
~
Chilled Glass Noodle Salad with Julienned Vegetables,
Toasted Cashews and a Sweet Chili Dressing
~
Lemongrass Steamed Forbidden Rice with Stir Fried Vegetables
~
Orange Glazed Roasted Chicken with Sesame Bok Choy
~
Miso Glazed Snapper with Thai Curry Sauce
~
Ginger Sesame Cookies, Coconut Panna Cotta, Chocolate and Banana Fritters

\$52 per person

Buffets are only available to parties of 24 or more guests & include coffee, tea, iced tea and lemonade.

Menu Pricing Excludes Tax and Gratuity



DINNER BUFFETS

THE TUSCAN

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Pink Peppercorns,
Focaccia Croutons, Aged Balsamic and Fresh Basil

~

Caesar Salad

Tossed Romaine, Hand Torn Garlic Croutons, Parmigiano-Reggiano
and House-Made Caesar Dressing

~

Garlic Bread

~

Broccoli with Toasted Garlic

~

Braised Italian Meatballs with Marinara, Parmesan Cheese and Fried Basil
Spaghetti with Parmesan, EVOO and Herbs

~

Chicken Parmesan

~

Italian Sausage with Onions and Peppers

~

Mini Tiramisu, Italian Cookies and Cannolis

\$58 per person

THE FLORIDIAN

Sangria Salad

Pineapple, Strawberries, Crumbled Feta Cheese,
Peppered Almonds and Sangria Dressing

~

Mediterra House Salad

Mixed Greens, Cucumber, Grape Tomatoes, Pickled Red Onion,
Pecorino Cheese, House-Made Crostini and Italian Style Vinaigrette

~

Grilled Asparagus, Hearts of Palm and Roasted Red Pepper

~

Sweet Potato and Coconut Puree

~

Mango Glazed Grilled Chicken

~

Coconut Crusted Mahi Mahi with Pineapple Salsa

~

Orange Terrine, Key Lime Tart and Mini Strawberry Shortcake

\$65 per person

Buffets are only available to parties of 24 or more guests & include coffee, tea, iced tea and lemonade.

Menu Pricing Excludes Tax and Gratuity



ACTION STATIONS

ASIAN STIR FRY

Stir Fried Jasmin Rice

with Peppers, Mushrooms, Carrots, Petite Peas,
Baby Bok Choy, Water Chestnuts, Bamboo Shoots,
Scallions, Broccoli, Celery, Corn, Edamame

~

Chicken, Beef, Pork, Shrimp

~

Sauces

Hoisin, Thai Coconut, Curry and Sweet & Sour

\$24 per person

PASTA

Orecchiette, Farfalle,

Whole Wheat Penne, Gluten Free Pasta

~

Sauces

Alfredo, Marinara

~

Grilled Chicken Breast, Italian Sausage, Shrimp

~

Toppings

Baby Peas, Corn, Spinach, Portabella Mushrooms, Toasted Pine Nuts,
Red Onions, Tri-Color Peppers, Diced Tomatoes, Kalamata Olives,
Green Onions, Capers, Sundried Tomatoes, Caramelized Onions,
and Roasted Garlic

\$24 per person

*All action stations are Chef attended at \$100.00 per Chef / (1) Chef required per 25 guests
Action stations must be accompanied by a dinner buffet.*

Menu Pricing Excludes Tax and Gratuity



CARVING STATIONS

Brown Sugar Glazed Ham

Served with Spiced Apple-Jack Jus
\$16 per person

Maple Glazed Hot Smoked Beef Brisket

Served with Honey Barbeque Sauce
\$18 per person

Ginger Marinated Pork Tenderloin

Served with Compressed Peach Compote
\$22 per person

Slow Roasted Turkey Breast

Orange and Mustard Glazed and served with Roasted Sage Jus
\$22 per person

Moroccan Spiced Salmon

Served with Curry Aioli and Citrus Salsa
\$24 per person

Mango-Glazed Mahi Mahi

Grilled and served with Pineapple Salsa
\$24 per person

Roasted Boneless Leg of Lamb

Served with Roasted Garlic Aioli
\$24 per person

Herb-Roasted Beef Tenderloin

Served with Whole Grain Mustard, Traditional Steak Sauce and Horseradish Cream
\$28 per person

Slow-Roasted Rosemary Prime Rib

Garlic Rubbed and served with Natural Jus and Horseradish Cream
\$28 per person

*All carving stations are Chef attended at \$100.00 per Chef / (1) Chef required per 25 guests
Carving stations must be accompanied by a dinner buffet.*

Menu Pricing Excludes Tax and Gratuity



PLATED DINNER SELECTIONS

Package One - \$50.00 per person

PASSED HORS D'OEUVRES

Braised Italian Meatball, Arrabbiata Sauce, Parmesan Cheese and Fried Basil

~

Chicken and Shiitake Ginger Spring Roll with Ponzu Sauce

~

Melted Brie Crostini with Apple-Grape Chutney and Toasted Pecans

SALAD

Traditional Caesar Salad with Tossed Romaine, Hand Torn Garlic Croutons,
Parmigiano-Reggiano and House Made Caesar Dressing

~

Mediterra House Salad with Cucumber Wrapped Baby Field Greens, Grape Tomatoes,
Pickled Red Onion, Pecorino Cheese, House Made Crostini and Italian Style Vinaigrette

ENTREES

Choice of One

Lasagna Bolognese with Mozzarella Cheese, Fresh Basil and Marinara

~

Chicken Piccata with Lemon-Caper Beurre Blanc

~

Herb Crusted Salmon with Roasted Tomato Coulis

Plated dinners for in-home caterings are limited to 24 guests.

Menu Pricing Excludes Tax and Gratuity



PLATED DINNER SELECTIONS

Package Two - \$65.00 per person

PASSED HORS D'OEUVRES

Choice of Three

Prosciutto and Melon Canape with Fresh Mint

~

Fresh Mozzarella Bruschetta with Roasted Tomato and Basil

~

Fried Truffle-Mac and Cheese with Truffle Aioli

~

Potato Skins with Crisp Bacon, Aged Cheddar and Chive Sour Cream

~

Chicken Pot Sticker with Ponzu Dipping Sauce

~

Beef and Chorizo Empanadilla with Spicy Tomato Salsa

SALAD

Choice of One

Mediterra House Salad with Cucumber Wrapped Baby Field Greens, Grape Tomatoes, Pickled Red Onion, Pecorino Chees, House Made Crostini and Italian Style Vinaigrette

~

Roasted Beet and Citrus Salad with Artisan Greens, Toasted Pecans, Blue Cheese Mousse Crostini and Orange Tarragon Vinaigrette

ENTREES

Choice of One

Red Snapper Piccata with Lemon-Caper Beurre Blanc

~

Pan Roasted Chicken Supreme & Sautéed Gulf Shrimp
with Roasted Red Pepper Coulis

~

Citrus Rubbed Roasted Pork Loin & Almond Crusted Mahi
with Brandied Apple Jus and Cherry Apricot Compote

Plated dinners for in-home caterings are limited to 24 guests.

Menu Pricing Excludes Tax and Gratuity



PLATED DINNER SELECTIONS

Package Three - \$80.00 per person

PASSED HORS D'OEUVRES

Choice of Four

Caprese Skewer with Mozzarella Bocconcini, Teardrop Tomatoes and Basil Pesto

~

Compressed Watermelon Spoon with Aged Balsamic, Feta and Pine Nuts

~

Bacon-Wrapped Scallops with Tartar Sauce

~

Tuna Tataki with Asian Spiced Yellowfin Tuna, Crispy Wonton, Wasabi Aioli and Pickled Ginger

~

Smoked Atlantic Salmon Zakuska with Sour Cream, Caviar, Capers and Onions

~

Chicken Satay With Thai Peanut Sauce

~

Grilled Marinated Shrimp with Orange and Fennel Salsa and Marinated Feta

SALAD

Choice of One

Classic Wedge Salad with Iceberg Lettuce, Hard-Boiled Egg, Scallions, Heirloom Tomatoes,
Apple Wood Smoked Bacon and Roquefort Dressing

~

Compressed Strawberry and Boursin Cheese Salad with Artisan Greens, Toasted Pine Nuts,
Brioche Crostini, Aged Balsamic Vinegar and White Balsamic Vinaigrette

ENTREES

Choice of One

Sous Vide Iowa Pork Tenderloin with Crispy Pork Belly and Rum-Raisin Apple Sauce

~

Pan-Roasted Loch Duart Salmon with Jumbo Lump Crab Cake and Saffron Butter

~

Braised Boneless Short Ribs & Pan Roasted Sea Scallops with Buttermilk-Marinated Fried Shallots

~

“Chairman’s Reserve” Center Cut Filet Mignon & Crab Agnolotti with Bordelaise Sauce

Plated dinners for in-home caterings are limited to 24 guests.

Menu Pricing Excludes Tax and Gratuity



PLATED DINNER SELECTIONS

Package Four - \$95.00 per person

PASSED HORS D'OEUVRES

Choice of Four

Sesame-Crusted Marinated Yellowfin Tuna Pops and Citrus-Teriyaki Sauce

~

Duck Confit Croquette with White Truffle Oil

~

Mini Crab Cake with Meyer Lemon Aioli

~

Wagyu Beef Carpaccio, Cannellini Puree, Tangerine Oil and Shaved Parmesan Bruschetta

~

Jumbo Lump Crab Canape with Yuzu and Crispy Lotus Root

~

Coconut Shrimp with Horseradish-Orange Marmalade

~

Chilled Shrimp with House Cocktail Sauce and Lemon

SALAD

Choice of One

Compressed Watermelon and Citrus Salad with Petite Local Greens, Chevre Cheese, Pickled Mustard Seeds, Toasted Almonds and Orange Ginger Vinaigrette

~

Caprese Salad with Local Heirloom Tomatoes, Fresh Mozzarella, Pink Peppercorns, Focaccia Croutons, Aged Balsamic and Fresh Basil

ENTREES

Choice of One

Pan Roasted Alaskan Halibut and U6 Shrimp with Brown Butter Sauce

~

“Wagonhammer” Ranch Prime New York Strip with Pomme Frites and Green Peppercorn Demi-Glace

~

“Chairman’s Reserve” Center Cut Filet and Lobster Agnolotti with Boursin Cream Sauce and Pinot Noir Demi Glace

~

Herb-Crusted Black Grouper & Duck Confit Ravioli with Tomato Jam and Citrus Beurre Blanc

Plated dinners for in-home caterings are limited to 24 guests.

Menu Pricing Excludes Tax and Gratuity



PLATED DINNER SELECTIONS

Package Five - \$120.00 per person

PASSED HORS D'OEUVRES

Choice of Five

Foie Gras Cromisquis with Cherry Compote and Candied Pecans
~

Lobster Rockefeller with Bacon, Creamed Spinach and Hollandaise
~

Wagyu Beef Tartare with Yuzu Caviar and Chives
~

King Crab and Shrimp Cocktail with Lemon and Remoulade
~

Herb Roasted Lamb Lollipops with Spiced Almonds
~

Caviar and Asparagus with Crème Fraiche and Brioche
~

Citrus-Dusted Pan-Seared Sea Scallops with Chorizo, Piquillo Pepper and Crispy Plantain

SALAD

Choice of One

Bibb and Berry Salad with Hydroponic Bibb, Fresh Raspberries and Blueberries,
Orange Supremes, Spiced Pistachios, Smoked Gouda and Raspberry Vinaigrette
~

Heirloom Tomato and Burrata Salad with Baby Arugula, Aged Balsamic,
Fennel Pollen Tuile and Unfiltered EVOO

ENTREES

Choice of One

"Chairman's Reserve" Center Cut Filet and Lemon-Poached U6 Shrimp with Tarragon Demi Glace
~

"Chairman's Reserve" Center Cut Filet and Butter Poached Maine Lobster with Lemon-Chive Beurre Blanc
~

"Chairman's Reserve" Center Cut Filet & Citrus Rubbed Sea Bass with Roasted Tomato Demi Glace
~

"Chairman's Reserve" Center Cut Filet with Pan Roasted Black Grouper and Pinot Noir Demi Glace

Plated dinners for in-home caterings are limited to 24 guests.

Menu Pricing Excludes Tax and Gratuity



PLATED DESSERTS

\$8.00 per person

Buttermilk Panna Cotta

with Grand Marnier Marinated Mixed Berries

Chocolate Peanut Butter Bar

with Strawberry Coulis and Candied Grapes

Flourless Chocolate Cake

with Almond Brittle and Blackberry Coulis

Tiramisu

with Espresso, Orange-Mascarpone, Chocolate Gelee and Lady Finger Cookie

Traditional Carrot Cake

with Cream Cheese Frosting, Candied Walnuts and Raspberry Sauce

Vanilla Bean Cheesecake

with Marinated Berries

Lemon Meringue Tart

with Raspberry Coulis

Key Lime Pie

with Fresh Whipped Cream and Raspberry Sauce

Chocolate, Caramel and Almond Torte

with Orange Crème Anglaise

Coconut Cream Tart

with Key Lime Crème Anglaise



DESSERT STATIONS

CUPCAKERY

Assorted Mini Cupcakes to Include:
Red Velvet, Chocolate, Vanilla Bean,
Carrot Cake and Peanut Butter

\$10 per person

ICE CREAM SUNDAE BAR

Vanilla Bean Ice Cream
Waffle Cones
Hot Fudge, Caramel and Strawberry Sauce
Assorted Nuts, Sprinkles, Crumbled Oreo, M&Ms,
Maraschino Cherries and Whipped Cream

\$12 per person

FLAMBE STATION

Cherries Jubilee or Bananas Foster with Vanilla Bean Ice Cream

\$14 per person

MINIS AND SHOOTERS

Assortment of Miniature Pastries, Petit Fours and Confections
~
Chocolate Mousse Cake, Strawberry Shortcake, Key Lime Pie,
Carrot Cake and Lemon Meringue Shooters

\$16 per person

Ice cream and flambé stations are Chef attended at \$100.00 per Chef / (1) Chef required per 25 guests.

Menu Pricing Excludes Tax and Gratuity



BAR SELECTIONS

HOUSE BAR

House Wine and Beer

House Wines with Dinner

Champagne Toast

\$40.00 per person

PREMIUM BAR

Cocktail Reception Welcome Drink

Sobieski and Skyy Vodka

Bombay Gin

Castillo Rum

Cutty Sark Scotch

Jack Daniels Whiskey

Jim Beam Bourbon

Jose Cuervo Tequila

House Wine with Dinner

Champagne Toast

\$55.00 per person

PLATINUM BAR

Cocktail Reception Welcome Drink

Titos and Stoli Vodka

Tanqueray and Bombay Gin

Captain Morgan and Bacardi Rum

Dewar's Scotch

Jack Daniels and VO Whiskey

Jim Beam Bourbon

Jose Cuervo Tequila

Premium Wines with Dinner

Champagne Toast

\$70.00 per person

MEDITERRA BAR

Cocktail Reception Welcome Drink

Belvedere, Grey Goose and Ketel One Vodka

Tanqueray and Bombay Sapphire Gin

Captain Morgan, Bacardi and Myers Rum

Dewar's, Johnny Walker Red and Chivas Scotch

Crown Royal and Jack Daniels Whiskey

Makers Mark and Knob Creek Bourbon

Patron Tequila

Premium Paired Wines with Dinner

Champagne Toast

\$85.00 per person

All bars include Domestic and Imported Beer, Non-Alcoholic Beer, Soft Drinks, Juices, Mixers and Garnishes.

All bars are based on 4 hours of service.

Bars will close during dinner service and wine will be offered. Bars will re-open once dinner has concluded.

Open bars are available to parties under 50 and are charged on consumption.

Menu Pricing Excludes Tax and Gratuity

