



BANQUET MENUS

• WORLD GOLF VILLAGE •

KING & BEAR
1 KING AND BEAR DRIVE
ST. AUGUSTINE, FL 32092

SLAMMER & SQUIRE
2 WORLD GOLF PLACE
ST. AUGUSTINE, FL 32092

904.907.2681

RECEPTION BOARDS

Garden Vegetable Board \$8.00 ++

Straight Raw

Celery, Carrot, Cucumber

Balsamic Roasted

Button Mushroom, Cherry Tomato

Olive Oil Grilled

Asparagus, Red Onion, Summer Squash

Spreads

Red Pepper Ranch, Pimento Cheese, French Onion

Local Dairy Board \$10.00 ++

Winter Park Dairy

Black and Bleu, Florida Cheddar

Sweet Grass Dairy

Chipotle Jack, Mild Brick

Wainright Dairy

Greenville, Thomasville Tomme

Berry Blend

Grapes, Berries, Lavosh, Baguette

Add Charcuterie + \$3.00 ++

Salumis, Prosciutto, Bresaola

Ancient City Board \$10.00 ++

Fennel Dusted Shrimp

With Cocktail Sauce

Tomato Bruschetta

Fresh Marinated Tomato, Olive Oil, Black Pepper, Basil and Mozzarella

Peppered Beef Crostini

Served on Baguette

Asian Dim Sum Board \$15.00 ++

Steamer Dumplings

Pork Cabbage, Seafood Dumplings

Crab Rangoon

Rice Bowls Tofu, Beef, Tuna Poke

China Boxes

Fried Rice, Edamame



RECEPTION STYLE DINNER

SOUTHERN COUNTRY

45.00 ++

Loaded Mac and Cheese

Mac and Cheese

Cheddar, Pepper jack

Mac and Meat

Bacon, Shrimp, Chorizo, Grilled
Chicken

Mac and Eats

Crispy Onion, Tomato, Peppers,
Spinach

Classic Caesar

Lemon Dressing, Focaccia, Parmesan
Cheese

Southern-Fried Chicken

Prestige Boneless Chicken

Buttermilk, Herbs, Hot Sauce

Bakes and Batters

Flaky Biscuit, Cornbread, Malt Waffle

Sweet Syrups

Maple Syrup, Blackberry, Winter Park
Honey

Watermelon Salads

Mandarin Orange, Lime, Basil

Slow Smoke House

House Smoked Brisket

Salt and Pepper

Sauces

Nashville Sweet, Carolina Vinegar

Crispy Slaw

Pickle Juice and Poppy Seeds **Slider
Rolls**

ITALIAN WEDDING

50.00 ++

Garden Vegetable Board

Straight Raw

Celery, Carrot, Cucumber

Balsamic Roasted

Button Mushroom, Cherry Tomato

Olive Oil Grilled

Asparagus, Red Onion, Summer Squash
Spread

Red Pepper Ranch, Pimento Cheese

Classic Caesar

Lemon Dressing, Focaccia, Parmesan
Cheese

Local Dairy Board

Winter Park Dairy

Black and Bleu, Florida Cheddar

Sweet Grass Dairy

Green Hill, Thomasville Tomme

Wainright Dairy

Chipotle Jack, Mild Brick

Bread and Fruit

Berry Blend, Grapes, Lavosh, Baguette

Carving Station

Herb Crusted Beef Strip

Fine Herbs, Carving Attendant Fee \$75

Pasta Bar

Pastas

Penne, Orecchiette

Sauces

Marinara, Marsala Cream

Principles

Shrimp, Chicken, Sausage, Meatballs

Extras

Peppers, Onions, Mushrooms, Spinach
Parmesan Cheese

STATIONS MENU

Tickle Your Brisket \$11.00 ++

House Smoked Brisket
Salt and Pepper
Sauces

Nashville Sweet, Carolina Vinegar
Crispy Slaw
Pickle Juice and Poppy Seed
Slider Rolls

Chop It Or Toss It \$12.00 ++

Garden Greens
Romaine and Artisan
Garden Toppings

Tomato, Cucumber, Red Onion,
Carrot, Mushroom
More Toppings

Parmesan, Croutons, Shrimp,
Chicken, Sunflower Seeds
Garden Dressings
Balsamic, Caesar

Carving Station

Pepper Seared Beef Tenderloin

\$300.00 ++

Serves 25

Sage Roasted Turkey Breast

\$175.00++

Serves 40

Herb Crusted Beef Strip

\$250.00 ++

Serves 45

*Carving Station must be paired
with two other stations*

Loaded Mac and Cheese \$16.00 ++

Mac and Cheese
Cheddar, Pepper Jack
Mac and Heat

Bird Chili Hot Sauce, Jalapeno
Mac and Meat

Bacon, Shrimp, Chorizo, Grilled
Chicken

Mac and Eats

Peas, Crispy Onion, Tomato,
Peppers, Spinach

Jumbo Lump Crab Cake \$19.00 ++

Maryland Blue Crab

Old Bay, Butter, Lemon

House Remoulades

Capers and Chipotle

Not Remoulades

Salsa Verde and Bloody Mary

Cocktails

Toppers

Grilled Corn Salsa, Avocado Mango

Pasta Bar \$13.00 ++

Pastas Penne, Orecchiette

Sauces

Marinara, Marsala Cream

Principles

Shrimp, Chicken, Sausage,

Meatballs

Extras

Peppers, Onions, Mushrooms,
Spinach Parmesan Cheese

STATIONS MENU

Southern-Fried Chicken \$15.00++

Prestige Boneless Chicken
Buttermilk, Herbs, Hot Sauce Bakes
and Batters Flaky Biscuit,
Cornbread, Malt Waffle
Syrup
Maple, Sorghum, Blackberry,
Winter Park Honey
Pickles
Garlic, Dill Bread and Butter

Shrimp & Georgia Grits \$17.00++

Florida Sourced Shrimp
Cajun Spice, Herb Butter, Citrus
Gayla's Grits
Corn Broth, Sea Salt
Stir Ins
Bacon, Scallions, Onion, Tomato,
Spinach
Cheese Stir Ins
Cheddar, Pepper Jack, Goat Cheese

Taco Bar \$18.00++

Taco Shells
Crunchy Corn and Soft
Taco Meat
Ground Beef and Pulled Chicken
Taco Veg
Tomato, Iceberg, White Onion
Taco Dairy
Queso Fresco, Cheddar, Sour
Cream

The Raw Bar Market Price

Chilled Florida Shrimp
East Coast Oysters
Snow Crab Claws
Sliced Lemons, Mignonette,
Mini Tabasco Sauces

Low Country Steamers \$20.00++

Florida Shrimp, Clams and Corn on
the Cobb Boiled Individually in
Steamer Bags

Stations Listed are priced for when
two or more are chosen for a
minimum of 25 people.

Each Station requires a \$75 Chef
Attendant Fee.

BUFFET MENUS

SOUTHERN BUFFET

Chilled Sweet Potato

Salad Raisins, Pecans,
Chili Flake

Garden Green Salad

Market Vegetables, Chervil
Ranch, Balsamic

Buttermilk Fried Chicken

Black Pepper Gravy

Blackened Local Whitefish

Okra and Tomato Relish

Garlic Smashed Potatoes

Sour Cream and Butter

Slow Braised Collards

Bacon and Vinegar

Fresh Baked Biscuits

with Whipped Butter

Chocolate Pudding Trifle

Jars

\$40.00 ++

ENHANCEMENTS

True South Corn Bisque

\$2.00 Grilled Succotash

Fried Green Tomatoes

\$2.00 Blackened Ranch

Hopin Jon

\$3.00 Local Peas and
Jupiter Brown Rice

Slow Cooked Pot Roast

\$5.00 Carrot, Celery and
Onion Stew

Strawberry Shortcakes

\$3.00

Cheesecake Bar

\$6.00 Seasonal Cheesecake

The Locals

\$6.00 Three Locally
Brewed Beers

BUFFET MENUS

ITALIAN BUFFET

Italian Wedding Soup

Italian Meatball, Escarole,
Chili Flake

Antipasti

Prosciutto, Genoa, Bresaola,
Local Cheese, Olive Buckets

Caesar

Lemon Dressing, Focaccia,
Parmesan, Black Pepper

Chicken Marsala

Foraged Mushroom Sauce and
Fine Herbs

Local White Fish

Oreganata Lemon, Garlic,
White Wine and Clam Juice

Creamy Risotto

Foraged Mushroom, White
Wine, Parmesan Steamed

Broccolini

Roasted Garlic, Chili Flake,
Radicchio

Garlic Breadsticks

Espresso Tiramisu

\$50.00 ++

ENHANCEMENTS

Garlic Mussels

\$3.00 Golden Tomato and
Pancetta Classic Caprese

\$3.00 Sliced Tomato,
Mozzarella, Basil and
Balsamic

Braised Short Rib

\$5.00 Fennel Spiced Polenta,
Cherry Tomato

Chef Action Pasta Station

\$10.00 Cheese Tortellini
Tossed to Order

Eggplant Ratatouille

\$3.00 Squash, Onion,
Rosemary

Vanilla Bean Panna Cotta

\$4.00

Traditional Italian Cookies

\$2.00

Italian Wine Sampling Table

\$6.00

BUFFET MENUS

ANCIENT CITY BUFFET

Minorcan Clam Chowder

Fingerling, Datil Pepper, Clam
Broth

Frisee Salad

Florida Orange Vinaigrette,
Heart of Palm, Cucumber

Grilled and Chilled

Asparagus Orange Fennel
Marmalade

Datil Dusted Shrimp

Pepper Breeding, Lemon
Tartar, Hushpuppies

Crispy Chicken Thigh

Green Olive and Lemon

Papas Bravas

Triple Cooked Potato, Paprika,
Manchego

Blistered Pole Beans

Olive Oil and Balsamic

Scallion Citrus Rolls

Sea Salt Custard Jar

\$55.00 ++

ENHANCEMENTS

Mullet on the Beach!

\$4.00 Smoked Whitefish, Cast
Iron Baked, Parmesan

Reuben Brussels Sprouts

\$3.00 Corned Beef, Kraut,
“2000 Island Dressing”

Garden Greens

\$3.00 Fresh Cut Toppings
and House Made Dressings

Shellfish Paella

\$8.00 Saffron, Chorizo,
Peppers, Mussels, Calamari

Baked Tomato Casserole

\$3.00 Parmesan and Basil

Banana Fosters Cheesecake Station

\$5.00

Blue Bunny Ice Cream Cart

\$3.00

The Locals \$6.00

Three Locally Brewed Beers

PLATED MENU

STARTER: CHOOSE A SOUP OR SALAD

Baked Potato Soup

Bacon, Cheddar, Sour Cream, Chive

Lobster Bisque

Lobster Claw, Sherry Chantilly,
Tarragon

“The” Tomato Soup

Roasted Tomato, Lil Moo, Hydro Basil

Braised Beef Soup

Barley, Wild Mushroom, Hydro Thyme

Three Onion Soup

Beef Broth, Gruyere, Toasted Sourdough

Wedge

Candied Bacon, Red Onion, Bleu Cheese,
Chervil Ranch

Roasted Beet Salad

Pecan Vinaigrette, Chevre, Artisan
Greens

WGV Caesar

Romaine, Parmesan, Focaccia, Lemon
Caesar

Spring Garden Salad

Cukes, Walnut, Goat Feta, Grape
Vinaigrette

MAIN: CHOOSE AN ENTREE

Crispy Skin Prestige Chicken

\$42.00++

Brown Butter Aligot Potato, Madeira
Jus

Grilled Verlasso Salmon

\$43.00++

White Acres Field Pea Ragout,
Blackberry Honey

Pan Seared Grouper

\$48.00++

Smoked Tomato Risotto, Saffron

Charbroiled Filet Mignon

\$66.00++

Whipped Potato, Black Garlic Steak
Sauce

Crema Pressed Beef Short Rib

\$54.00++

Goat Cheese Polenta, Red Wine
Reduction Jus

Sesame Crusted Atlantic Tuna

\$56.00++

Braised Baby Bokchoy, Fried Brown
Rice, Yuzu Raisin Pesto

New York Strip Steak

\$63.00++

Warm Horseradish Potato Salad

Charbroiled Filet Mignon

\$66.00++

Whipped Potato, Black Garlic Steak
Sauce

PLATED MENU

DUAL ENTREES:

Verlasso Salmon & Chicken

\$61.00++

White Acres Field Pea Ragout,
Blackberry Honey

Braised Short Rib & Seared Scallop

\$72.00++

Creamy Lentils, Cornbread
Gremolata, Toasted Garlic Butter

New York Strip Steak &

Pan Seared Grouper

\$75.00

Smoked Tomato Risotto, Saffron
Crema

Filet Mignon & Garlic Prawns

\$78.00++

Whipped Potato, Black Garlic Steak
Sauce

VEGETARIAN OPTIONS:

Spinach and Mushroom Filo

Crispy Roulade, Celery Root Puree,
Roasted Baby Onion

Black Eyed Pea Croquettes

Warm Dijon Cream, Charred Rainbow
Carrot, Sunflower Salad

CHOOSE A DESSERT:

Salted Caramel Pot De Crème

Almond Biscotti

Florida Key Lime

Mason jar Custard, Graham Streusel

Chocolate Dulce

Dark Chocolate Cake, Dulce de Leche
Mousse, Cocoa Crispy

Coconut Panna

Cotta Mango Sauce, Macadamia Tuile,
Raspberry

Flourless Chocolate Torte

Chantilly Cream, Fresh Berries

Corn Cookie Cheesecake

Caramel Popcorn, Thick Cookie Crust