

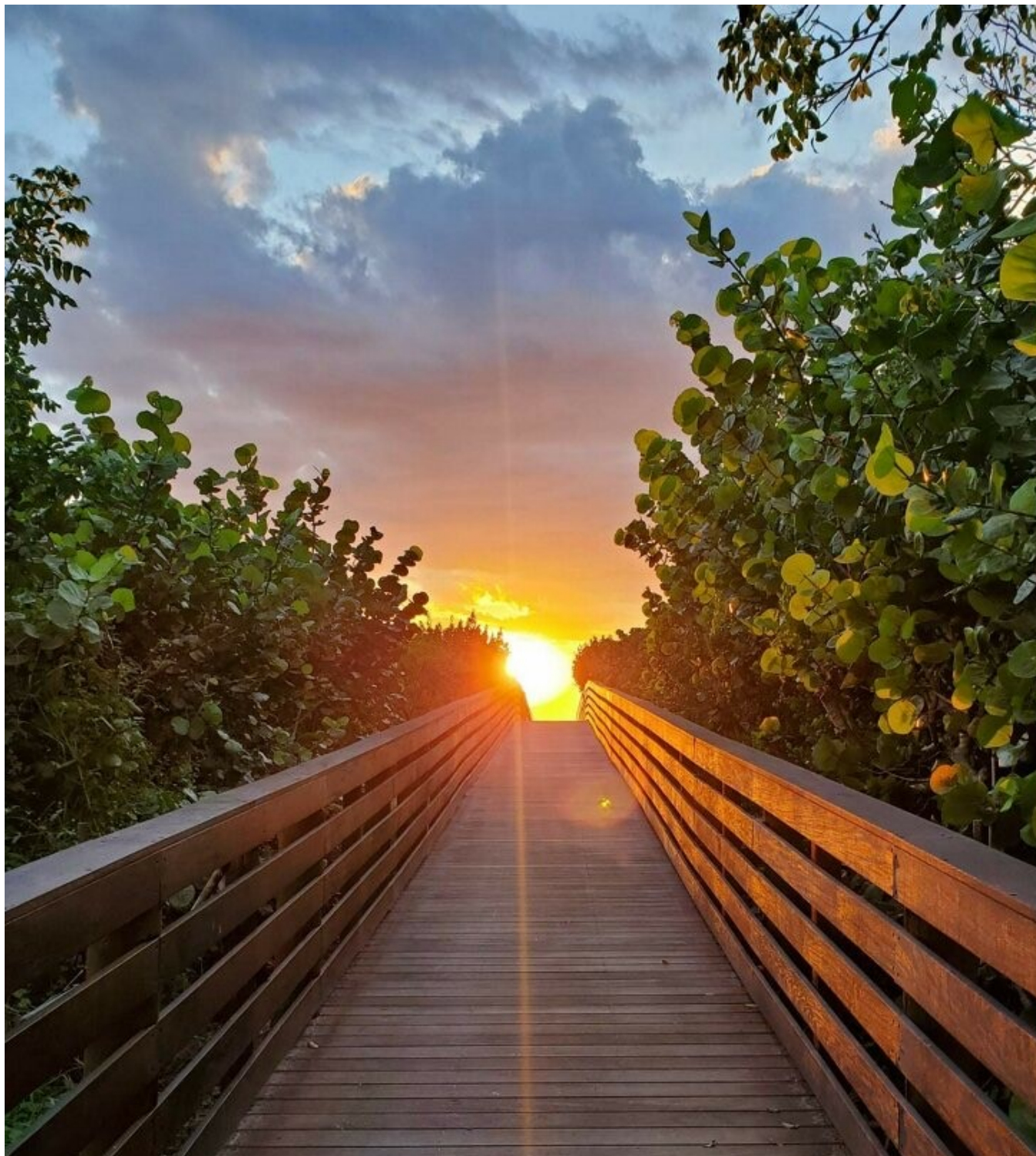
# THE CLUB AT BAREFOOT BEACH



## *Banquets and Events Menu*







YOUR DAY, OUR PERFECT BACKDROP

**T**hank you for considering The Club at Barefoot Beach as the location for your special occasion. Our exclusive Beach Club offers unparalleled service, food, and views for your celebration. Our culinary team will create a menu unique for you and your guests while our service team pays attention to every detail while you relax and enjoy the day. Whether a small, intimate gathering, or a large wedding or corporate event, we look forward to making your celebration—a *shellabration*

# *Breakfast Buffet Selections*

## ***Continental Breakfast***     **\$16 per person**

Sliced Seasonal Fruit and Berries  
Individual Plain and Fruit Yogurt  
Assorted Fresh Baked Croissants, Danishes, Butter and Preserves  
*Add Scrambled Eggs with Chives \$3.00 per person*

## ***Smoked Salmon Breakfast Display***     **\$24 per person**

Sliced Seasonal Fruit and Berries  
Individual Plain and Fruit Yogurt  
Assorted Fresh Baked Croissants, Danishes, Butter and Preserves  
Assorted Dry Cereal, Whole Milk and Skim Milk  
Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers and Red Onion  
Scrambled Eggs with Chives  
*Add Bacon or Sausage \$2 per person*

## ***Barefoot Beach Breakfast Classics***     **\$28 per person**

Sliced Seasonal Fruit and Berries  
Individual Plain and Fruit Yogurt  
Assorted Fresh Baked Croissants, Danishes, Butter and Preserves  
Assorted Dry Cereal, Whole Milk and Skim Milk  
Selection of Assorted Bread and Bagels  
Scrambled Eggs with Chives  
Crisp Applewood Smoked Bacon and Breakfast Sausage  
Cast Iron Breakfast Potatoes  
*\*Select one of the following: Belgian Waffle, Pancake or Brioche French Toast\**

All Breakfasts include Freshly Squeezed Florida Orange & Grapefruit Juice  
Freshly Brewed gourmet coffee and a selection of herbal and black teas

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***  
***All Breakfast Buffets Requires a minimum of 20 Guests***

# *Breakfast Buffet Additions*

## *Individual Items*

*Please Select One of the Following In Addition to the Breakfast Buffet Selections*

**Traditional Eggs Benedict \$8 per person**

**Brioche French Toast with Vermont Maple Syrup \$5 per person**

**Cheese Blintz with Berry Compote \$6 per person**

**Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers and Red Onion \$8 per person**

**Assorted Dry Cereal, Whole Milk and Skim Milk \$4 per person**

## *Omelet Station \$8 per person*

**Chef Preparing Eggs and Omelet to Order**

**Accompanied with chefs selections of breakfast potatoes and crisp applewood smoked bacon and sausage links**

## *Pancake Station \$5 per person*

**Chef Making Pancakes Per Order**

**Comes with Whipped Chantilly, Pecans, Berries and Fruit Salsa**

## *Action Stations* **Uniform Chef Fee \$100**

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***All Breakfast Buffets Requires a minimum of 20 Guests***



# Brunch Buffet Selections

## *Lite Brunch* \$20 per person

Fresh Squeezed Orange Juice and Grapefruit Juice Freshly Brewed Coffee And Tea

**Sliced Seasonal Fruit and Berries**

**Crispy Baby Field Greens**

Hearts of Palm, Shaved Bermuda Onions, Tomatoes, Dried Cherries and Assorted Dressings

**Caesar Salad**

**Chef's Prepared Omelet Stations**

**Bacon and Sausage**

**Assorted Bread Rolls**

**Assorted Chef's Choice Desserts**

*Chef's Attendant Required \$100*

## *Mid-Day Delight*

**\$35 per person**

Fresh Squeezed Orange Juice and Grapefruit Juice Freshly Brewed Coffee And Tea

**Sliced Seasonal Fruit and Berries**

**Crispy Baby Field Greens**

Hearts of Palm, Shaved Bermuda Onions Tomatoes, Dried Cherries and Assorted Dressings

**Caesar Salad**

**Chef's Prepared Omelet Stations**

**Bacon and Sausage**

**Sliced Tomato & Petite Mozzarella Salad**  
Arugula and Balsamic Drizzle

**Grilled Chicken Breast**

Lemon Risotto and Wild Mushroom Fricassee

**Chef's Seasonal Vegetables**

**Oven Roasted Yukon Gold Potatoes**

**Assorted Bread Rolls**

**Assorted Chef's Choice Desserts**

*Chef's Attendant Required \$100*

## *Beachside Deluxe Brunch*

**\$55 per person**

Fresh Squeezed Orange Juice and Grapefruit Juice Freshly Brewed Coffee And Tea

**Sliced Seasonal Fruit and Berries**

**Crispy Baby Field Greens**

Hearts of Palm, Shaved Bermuda Onions Tomatoes, Dried Cherries and Assorted Dressings

**Caesar Salad**

**Chef's Prepared Omelet Stations**

**Bacon and Sausage**

**Sliced Tomato & Petite Mozzarella Salad**  
Arugula and Balsamic Drizzle

**Grilled Chicken Breast**

Lemon Risotto and Wild Mushroom Fricassee

**Chef's Seasonal Vegetables**

**Oven Roasted Yukon Gold Potatoes**

**Hand Carved New York Strip**  
Horseradish Crème Fraiche and Au Jus

**Assorted Bread Rolls**

**Assorted Chef's Choice Desserts**

*Chef's Attendant Required \$100*

# *Plated Lunch Selections*

## *2 Course Plated Lunch Selections*

### *Choose 1 Entree*

#### **Stuffed Portobello Mushroom \$26.95**

Aged Mozzarella, Roasted Peppers, Caramelized Onions, Garlic Spinach  
Balsamic Drizzle topped with Petite Micro Greens

#### **Marinated Joyce Farm Chicken Breast \$29.95**

Fork Smashed Sweet Potato, Petite Vegetables and Wild Mushroom Demi Glace

#### **Molasses BBQ Bone in Pork Chop \$32.95**

Roasted Yams and Seasonal Vegetables

#### **Wild Caught Loch Duart Salmon \$32.95**

Israeli Couscous, Roasted Vegetables and Tomato Hollandaise

#### **Classic Veal Cutlet Schnitzel \$30.95**

Fingerling Potatoes, Seasonal Vegetables and House Made Demi Glace

#### **Pistachio Crusted Gulf Grouper \$34.95**

Lemon Risotto, Petite Vegetables and Wild Caught Lobster Gastrique

#### **Grilled 5oz Petite Filet of Beef \$39.95**

Sage Polenta and Chef's Vegetables Peppercorn Jus

### *Choose 1 Dessert*

Classic Tiramisu

Traditional Key Lime Pie

Shortcake with Chantilly and Fresh Macerated Strawberries

Mango Sorbet with Fresh Seasonal Berries

Chocolate Torte, Dark Chocolate Ganache and Berries

Brownies Ala Mode with Caramel Sauce and Toasted Pecans

Classic New York Cheesecake with Berry Marmalade

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Plated Lunch Selections*

*In Addition to the 2 Course Plated Lunch Selection*

*Choose 1 of the Following for a 3 Course Luncheon*

**Tomato Carpaccio \$5 per person**

Florida Hearts of Palm, Sliced Mozzarella Pickled Onion and Citrus Vinaigrette

**Caesar Salad \$4 per person**

Anchovy Dressing, Herb Croutons and Parmesan Cheese

**Spinach Petal Salad \$4 per person**

Blistered Tomatoes, Goat Cheese, Bacon Crumble and Thyme Dressing

**Hand Picked Greens \$4 per person**

Shaved Onions, Feta and Basil Vinaigrette

**Kale & Romaine Tossed Salad \$5 per person**

Grape Tomatoes, Cranberries, Apples, Shaved Parmesan and Raspberry Vinaigrette

**Tuna Niçoise Salad \$6 per person**

Egg, Haricot Verts, Olives, Potatoes, Sliced Onions, Olives, Artichoke and Dijon Mustard Vinaigrette

**Chef's Seasonal Soup \$4 per person**

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***



# *Lunch Buffet Selections*

## *Deli Luncheon Buffet*

**\$24.95**

### **Cold Salads**

#### ***Mixed Green Salad***

Florida Hearts of Palm, Tomatoes, Olives, Sliced Cucumbers, Pickled Onions and Italian Vinaigrette

#### ***Vine Ripe Tomato Salad***

Sliced Mozzarella, Cracked Black Pepper and Aged Balsamic Vinaigrette

### **Build Your Own Sandwiches**

Hand Carved Boars Head Turkey, Roast Beef, Ham, Oven Roasted Chicken Breast

Assorted Sliced Cheeses

Classic Condiments: Ketchup, Mayonnaise, Mustard, Lettuce, Onion, Tomatoes, Pickle Spears

Assorted Breads: Wheat, White, Rye, Kaiser Rolls

Potato Chips

### **Dessert**

Warm Baked Cookies

## *Tex-Mex Luncheon Buffet*

**\$32.95**

### **Assorted Salads**

#### ***Cumin and Citrus Scented Coleslaw***

#### ***Tex-Mex Chicken Salad***

Romaine, Avocado, Tomatoes, Onion and Lime Cilantro Dressing

### **Create Your Own Taco**

Shrimp, Fish, Cumin and Cilantro Beef Picadillo and Guajillo Rubbed Chicken Breast

Flour and Corn Tortilla

Classic Accompaniments: Salsa, Sour Cream, Guacamole, Onions, Cheddar and Chopped Lettuce

Refried Beans

Yellow Rice with Sofrito, Piquillo Peppers and Onions

### **Dessert**

Cinnamon Scented Churros

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# Lunch Buffet Selections

## *Taste of Italy Luncheon Buffet*

**\$34.95**

### **Starters**

Vegetable Minestrone Soup with Elbow Macaroni

### ***Caprese Salad***

Fresh Mozzarella, Vine Ripe Tomatoes and Balsamic Reduction

### ***Caesar Salad***

Aged Pecorino Romano and Focaccia Croutons

### **Hot Entrees**

#### ***Baked Ziti***

Bolognese Meat Sauce

#### ***Chicken Marsala***

Penne Pasta with Roasted Vegetables and Marinara Sauce

Assorted Italian Breads

### **Dessert**

Tiramisu

## *Caribbean Luncheon Buffet*

**\$34.95**

Island Inspired Soup of the Day

### **Cold Presentations**

#### ***Jerk Chicken Salad***

Mixed Greens, Mango, Peppers & Ginger Dressing

#### ***Island Style Coleslaw***

### **Hot Presentations**

Bell Evans Chicken Breast with Tamarind Jus

Pan Seared Local Catch of the Day with Sweet Coconut Beurre Monte

Pigeon Peas and Long Grain Rice

Roasted Seasonal Vegetables

### **Dessert**

Assorted Mini Cheesecake

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Lunch Buffet Selections*

## *Barefoot Grill Luncheon Buffet*

**\$33.95**

### **Cold Presentation**

**Chef's Choice Soup**

***Mixed Greens***

Herb Vinaigrette and Bleu Cheese Dressing

***Penne Pasta Salad***

Sundried Tomatoes, Roasted Vegetables

### **From The Grill**

***Chimichurri Marinated Chicken Breast***

***Flame Grilled Angus Burgers***

***Flame Grilled Hotdogs***

### **Sides and Desserts**

***Smoked Bacon and Corn Casserole***

***Sliced Assorted Cheeses, Assorted Bread and Classic Condiments***

***Sliced Seasonal Fresh Fruit, Fruit Tarts and Brownies***

***Potato Chips***

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Passed Canapes*

**Select 2 for \$11, 4 for \$22, 6 for \$44 per Person (Per Hour)**

Price Does Not Include a 20% Service Charge and 7% Sales Tax

## *Vegetarian Selections*

Tomato & Mozzarella Skewers  
Vegetable Crispy Spring Rolls  
Raspberry and Brie in Filo  
Bee Pollen Crusted Goat Cheese on Crostini  
Smoked Vegetable Quesadilla with Citrus  
Guacamole  
Wild Mushroom Tart  
Spanakopita

## *Seafood Selections*

Scallops Wrapped in Bacon  
Shrimp Cocktail  
Grouper Ceviche  
Fresh Florida Lobster Summer Roll  
Maryland Mini Crab Cakes  
Grilled Marinated Shrimp Skewers  
Coconut Shrimp  
Smoked Salmon Blini with Caviar  
Cornmeal Crusted Oyster with Chipotle Aioli  
Bahamian Conch Fritter with Remoulade  
Tuna Cucumber Poke  
Salmon Tartare Lomi Lomi

## *Meat Selections*

Sliced Beef Tenderloin Crostini with  
Roquefort Bleu Cheese  
Mini Beef Wellingtons  
Beef or Chicken Egg Rolls  
Cocktail Meatballs  
Beef Tartare  
Thai Chicken Skewers with Peanut Sauce  
Chicken Pot Stickers  
Mini Chorizo Empanada  
Beef Skewers with Creamy Horseradish  
Chicken Quesadilla Cone  
Prosciutto Wrapped Melon Skewers



# *Reception Display Selections*

## *Raw Bar Selections*

Medium Cocktail Shrimp \$4 per piece  
Large Cocktail Shrimp \$5 per piece  
Jumbo Cocktail Shrimp \$6 per piece  
Cocktail Crab Claw "Market Price"  
Oyster on the Half Shell \$4.25 per piece

## *Reception Selections*

### *Garden Vegetable Display*

**\$8 per person**

Grilled & Roasted Fresh Vegetables, Cilantro Ranch, Hummus, Sundried Tomato Tapenade  
Guacamole  
Pita Bread and Grilled Ciabatta

### *Charcuterie & Cheese Display*

**\$16 per person**

Selections of Imported & Domestic Cheeses, Sliced Prosciutto, Salami, Capicola  
Grilled Rustic Bread & Crackers

### *Seasonal Fruit Display*

**\$10 per person**

Fresh Seasonal Fruit, Whipped Chantilly & Fruit Nut Compote

### *Cheese & Fruit Display*

**\$12 per person**

Assorted Domestic & Imported Cheeses with Fresh Seasonal Fruit

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

# *A la Carte Dinner Selections*

## ***3 Course Plated Dinner Selections***

### ***Choose 1 First Course and 1 Second Course***

#### ***Chilled Tomato Gazpacho***

Crème Fraiche and Crispy Tortilla Thread

#### ***Lobster Bisque***

Lobster Essence

#### ***Wild Mushroom Bisque***

Herb Croutons

#### ***Florida Baby Mixed Greens***

Tomatoes, Shaved Cucumber, Onions and Choice of Dressing

#### ***Sliced Heirloom Tomato & Mozzarella Salad***

Basil Confetti and Aged balsamic

#### ***Little Gem Caesar Salad***

Herb Focaccia Croutons and White Anchovy Dressing

#### ***Tuscan Kale Salad***

Pickled Onions, Blistered Tomatoes, Goat Cheese and Walnut Vinaigrette

#### ***Bloomsdale Baby Spinach Salad***

Egg, Bacon, Frisee and Pancetta Vinaigrette

#### ***Avocado and Crab Timbale***

Piquillo Pepper Gastrique and Frisee Salad

#### ***Maryland Crabcakes***

Braised Savoy Cabbage, Remoulade and Pancetta Crumbles

#### ***Duck Leg Confit***

Warm German Potato Salad and Cherry Gastrique

#### ***Braised Wagyu Short Rib***

Pommed Puree, Seasonal Vegetables and Braising Jus Reduction

#### ***Seared Ahi Tuna Niçoise***

Olives, Tomatoes, Haricot Verts, Egg and Greek Vinaigrette

#### ***Rhode Island Diver Scallop***

Lemon Risotto, Petite Vegetables and Citrus Mojo

#### ***Smoked Tomato & Asiago Risotto***

Pea Tendrils and Truffle Oil

#### ***Grilled Portobello Mushroom Tower***

Gypsy Pepper Relish and Basil Mayo

# A la Carte Dinner Selections

## Choose up to 2 entrees

**More than 50 guests**

**Chef's Choice Vegetable and Starch**

## *From the Land and the Sea*

**Florida Mahi Mahi \$65 per person**

Herb Couscous, Petite Vegetables and  
Mango Pineapple Relish

**Wagyu Beef Braised Short Rib \$75 per person**

Horseradish Mashed Potato, Harvest Vegetables  
and Braising Jus

**Kurobota Double Bone In Pork Chop  
\$75 per person**

Yam Mashed, Chef's Seasonal Vegetables and Mostarda

**12 oz Aged Rib Eye \$85 per person**

Yukon Gold Potato Mousseline, Petite Vegetables  
and Mushroom Demi

**7 oz Filet Mignon \$90 per person**

Herb Potato Fondant, Chef's Seasonal Vegetables  
and Demi Glace

**Chilean Seabass \$80 per person**

Pommes Puree, Garlic Spinach, Lobster and  
Mango Gastrique

**Gulf Grouper \$80 per person**

Lobster Risotto, Chef's Seasonal Vegetables and  
Piquillo Emulsion

**Rhode Island Diver Scallop \$80 per person**

Parmesan Risotto, Chef's Vegetables and Beurre Rouge

## *From The Sky*

**Plantation Farms Quail \$65 per person**

Yam Mashed, Haricot Verts and  
Whole Grain Mustard Pan Sauce

**Joyce Farm Airline Chicken Breast  
\$65 per person**

Mushroom Orzo Risotto, Brussel Sprouts and  
Marsala Sauce

**Pheasant Breast \$75 per person**

Yukon Gold Potato Fondant, Petite Vegetables and  
Cherry Pepper Sauce

## *Duo Entrees*

**New York Steak & Jumbo Prawns  
\$90 per person**

Parsnip Puree, Petite Vegetables and Mushroom Demi

**Grouper & Filet \$100 per person**

Corn Dauphinoise, Chef's Seasonal Vegetables and  
Lemon Beurre Blanc

**Petite Filet & Lobster \$105 per person**

Potato Dauphinoise, Chef's Seasonal Vegetables and  
Classic Sauces

## *Vegetarian Options*

**Ricotta Gnudi & Roasted Vegetables  
\$60 per person**

San Marzano Tomato and Shaved Parmesan

**English Pea Risotto \$65 per person**

Petite Vegetables and Shaved Pecorino Romano

**Hand Cut Pappardelle \$65 per person**

Sundried Tomatoes, Rapini, Olives and Marinara

**Price Does Not Include a 20% Service Charge and 7% Sales Tax**

**This package requires a minimum of 30 guests**

# *Seaside Buffet* \$49.95 per person

## **Salads**

### ***Tuscan Garden Salad Bar***

Baby Tomatoes, Artichokes, Olives, Croutons, Feta Cheese, Shaved Onions and Shredded Carrots

Chef's Choice of Two Dressings

### ***Tossed Caesar Salad***

Herb Croutons, Shaved Parmesan and Anchovy Dressing

### ***Caprese Salad***

Fresh Cracked Pepper, Basil Chiffonade and Aged Balsamic

## **Entrees**

### ***Chicken Marsala***

Wild Mushroom Fricassee

### ***Florida Mahi Mahi***

Pineapple Salsa and Piquillo Emulsion

### ***Wild Rice Pilaf***

### ***Chef's Seasonal Vegetables***

## **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

## **Dessert Display**

Assorted Mini Cheesecake, Berry Shortcake and Brownie Bites

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***



# *Turtle's Nest Buffet* \$59.95 per person

## **Salads**

### ***Tuscan Garden Salad Bar***

Baby Tomatoes, Artichokes, Olives, Croutons, Feta Cheese, Shaved Onions and Shredded Carrots  
Chef's Choice of Two Dressings

### ***Bloomsdale Spinach Salad***

Chopped Bacon, Eggs, Blistered Tomatoes and Warm Bacon Vinaigrette

### ***Assorted Cheese & Fruit Display***

Artisan Imported & Domestic Cheeses, Sliced Fruit & Berries and Local Honey

## **Entrees**

### ***Stuffed Gorgonzola Chicken Roulade***

Walnuts, Mushrooms and Bacon

### ***Caribbean Snapper***

Tropical Fruit Salpicon and Tomato Beurre Blanc

### ***Kurobuta Pork Loin***

Paneed, Thyme and Port Reduction

### ***Chef's Seasonal Vegetables***

### ***Ceci Herb Potatoes***

## **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

## **Dessert Display**

Chocolate Crunch, Fruit Tart and Mini Vanilla Flan

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Sandy Shell Buffet* \$69.95 per person

## **Salads**

### ***Tuscan Garden Salad Bar***

Baby Tomatoes, Artichokes, Olives, Croutons, Feta Cheese, Shaved Onions and Shredded Carrots

Chef's Choice of Two Dressings

### ***Grilled Vegetable Antipasto***

Hummus, Basil Pesto and Olive Tapenade

### ***Bowtie Salad With Smoked Mahi***

### ***Chilled Watermelon Salad***

Feta, Mint and Candied Walnuts

## **Entrees**

### ***Chilean Miso Salmon***

Miso Butter and Lemongrass Reduction

### ***Grilled Churrasco Marinated Skirt Steak***

Pearl Onions and Chimichurri Sauce

### ***Jumbo Anegada Prawn Scampi***

Lemon Butter and Capers

### ***Corn & Potato Dauphinoise***

### ***Chef's Seasonal Vegetables***

## **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

## **Dessert Display**

Cannoli, Tiramisu and Key Lime Pie

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Coral Reef Buffet* \$69.95 per person

## **Salads**

### ***Tuscan Garden Salad Bar***

Baby Tomatoes, Artichokes, Olives, Croutons, Feta Cheese, Shaved Onions and Shredded Carrots  
Chef's Choice of Two Dressings

### ***Iceberg Wedge Salad***

Crumbled Bleu Cheese, Chopped Bacon, Chives and Crispy Onion Strings

### ***Barefoot Beach Cobb Salad***

Crispy Calamari, Crab Meat, Hearts of Palm, Tomatoes, Pickled Onions  
Avocado and Chipotle Ranch Aioli

## **Entrees**

### ***Chicken Ballotine***

Blackberry & Port Reduction

### ***Stuffed Crab Redfish***

Cajun Remoulade

### ***Sliced New York Strip***

Peppercorn Au Jus

### ***Truffle Whipped Potatoes***

### ***Wild Mushroom Risotto***

### ***Chef's Choice Vegetables***

## **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

## **Dessert Display**

New York Cheesecake, Upside Down Pineapple Cake and  
Warm Bread Pudding with a Whiskey Caramel Sauce

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***

# *Gulf Shores Buffet* \$100 per person

## **Salads**

### ***Tuscan Garden Salad Bar***

Baby Tomatoes, Artichokes, Olives, Croutons, Feta Cheese, Shaved Onions and Shredded Carrots

Chef's Choice of Two Dressings

### ***Chilled Seafood Display***

Oyster On The Half Shell, Cocktail Shrimp, Cocktail Sauce, Horseradish and Lemon Wedges

### ***Display Of Antipasto Butcher Block***

Selection of Gourmet Cheese & Charcuterie, Roasted Vegetables, Spiced Chorizo

Marinated Mozzarella and Sundried Tomato Tapenade

## **Entrees**

### ***Marinated Flat Iron Steak***

Herb Popovers

### ***Parmesan Crusted Chicken Breast***

### ***Bronzed Dayboat Grouper***

Giardiniera and Red Pepper Beurre Blanc

### ***Sweet Tea Brined Pork Tenderloin***

### ***Braised Collard Greens***

### ***Roasted Fingerling Potato***

Double Smoked Bacon

### ***Roasted Seasonal Vegetable Casserole***

Tomato and Herbs De Provence

## **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

## **Dessert Display**

Chef's Selection of Desserts

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

***This package requires a minimum of 30 guests***



# *Station Reception* \$85 per person

Minimum 30 guest | 2 Chef's Attendant Required \$100 Each

Tapas reception is set and priced for 1.5 hour

## **Select 3 Appetizers**

Tomato & Mozzarella Skewers

Florida Crab cake

Vegetable Spring Rolls

Coconut Shrimp

Cocktail Meatballs

Mini Chorizo Empanada

Chicken Pot Stickers

Spanakopita

## ***Artisan Charcuterie and Cheese Display***

Imported cheese & Meat Display, Berries, Crackers & Bread

## ***Tomato & Mozzarella Salad***

Aged Balsamic reduction

## ***Iced Seafood Display***

Citrus Prawns, Oyster in the Half Shell, Horseradish and sliced lemons

## **Select 2 from the following**

### ***Slow Roasted Prime Rib with Herb Popovers***

Classic Au Jus, Horseradish Mayo and Silver Dollar Rolls

### ***Oven Roasted Tom Turkey***

Creole Mustard, House made Corn Bread and Cranberry Sauce

### ***Pasta Action Stations***

Cheese Tortellini, Penne Pasta, Marinara, Creamy Basil Pesto and Classic Condiments

### ***Risotto Station***

Creamy Risotto, Bacon, Seasonal Vegetables, Mushrooms, Spinach and Parmesan

### ***Sliced Baron of Beef***

House Made Demi Glace and Assorted Rolls

### ***Banana Wrapped Local Fish***

Mango Chutney, Fruit Salpicone and Rolls

## **Dessert Station**

Chef's Choice of Assorted Desserts

# *Carving Station Selections*

## *From the Land*

### **Slow Roasted Herb Prime Rib**

Herb Popover, Horseradish Mayonnaise and Au Jus

\$20 per person (Minimum 25 Guests)

### **Sweet Tea Brined Pork Loin**

Mango Chutney

\$15 per person (Minimum 15 Guests)

### **Prime Beef Tenderloin**

Silver Dollar Rolls, Demi Glace,  
Whole Grain Mustard

\$28 per person (Minimum 15 Guests)

### **Prime New York Strip**

Challah Rolls, Horseradish, Beef Au Jus

\$18 per person (Minimum 25 Guests)

### **Airline Turkey Breast**

Silver Dollar Rolls, Cranberry Relish,  
Black Pepper Gravy

\$15 per person (Minimum 20 Guests)

### **Rosemary Crusted Leg of Lamb**

Silver Dollar Rolls, Mint Jelly,  
Horseradish Crème Fraiche

\$19 per person (Minimum 20 Guests)

### **Whole Suckling Pig**

Mojo Marinated, Silver Dollar Rolls,  
Roasted Garlic & Mint Aioli

\$15 per person (Minimum 30 Guests)

## *From the Sea*

### **Salmon En Croute**

Herb Crème Fraiche and Caper Beurre Blanc

\$15 per person (Minimum 25 Guests)

### **Fried Whole Snapper**

Yuzu Ponzu and Sweet Chili

\$19 per person (Minimum 10 Guests)

### **Banana Wrapped Grouper**

Miso Mango Chutney and Chipotle Remoulade

\$22 per person (Minimum 25 Guests)

### **Smoked Mahi Mahi Filet**

Pickled Chow Chow and Caribbean Mayo

\$15 per person (Minimum 20 Guests)

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***

# *Interactive Stations*

## *Offered in Addition to Dinner Buffets*

***Uniform Chef to Prepare Order | Uniform Chef Fee \$100 | 30 Person Minimum***

### **Risotto Station**

**\$15 per person (Minimum 25 Guests)**

Roasted Vegetables, Chicken, Applewood Smoked Bacon, Spinach,  
Tomatoes, Mushrooms and Cheese

### **Pasta Station**

**\$20 per person (Minimum 25 Guests)**

Choice of 2 Pastas: Angel Hair, Linguini, Pappardelle, Penne or Fettuccini  
Choice of 2 Sauces: Alfredo, A la Vodka, Marinara, Basil Pesto or Puttanesca Sauce  
Choice of 2 Proteins: Diced Chicken, Ground Beef, Tofu, Shrimp or Seafood Medley

### **Skewer Station | EVOO Grill: Choice of 3**

**\$20 per person (Minimum 25 Guests)**

Beef Skewers, Shrimp Skewers, Salmon Skewers, Chicken Skewers, Vegetable Skewers  
Fresh Fruit Salsa, Apricot and Mango Chutney

### **Fajita Station**

**\$20 per person (Minimum 25 Guests)**

Marinated Churrasco Steaks, Chicken, Shrimp, Roasted Onions & Peppers and Lime  
Classic Condiments: Cheddar, Guacamole, Pico Di Gallo, Jalapeno Peppers and Sour Cream  
Warm Flour & Corn Tortilla

### **Belgian Yummies Ice Cream Sundae Bar**

**\$11 per person (Minimum 25 Guests)**

Vanilla & Chocolate Ice Cream  
Caramel Sauce, Chocolate Sauce and Raspberry Sauce  
Assorted Candies and Chopped Nuts

***Price Does Not Include a 20% Service Charge and 7% Sales Tax***



*The Club at Barefoot Beach*  
*105 Shell Drive*  
*Barefoot Beach, FL 34134*