

# Banquet Packet

## *Hors D'oeuvres*

### Seafood

- Coconut Shrimp with Sweet Chili Sauce **\$2.50pp**
- Mini Shrimp Cocktail **\$2.50pp**
- Mini Crab Cake Sliders **\$3.50pp**
- Mini Lobster Rolls on Baby Brioche **\$4.50pp**
- Chilled Jumbo Shrimp **\$2.50pp**
- Sushi & Sashimi (per dozen) **Market Price**

### Meat

- Mini Short Rib Grilled Cheese Sandwiches **\$2.50pp**
- Sausage Rolls with Ketchup **\$1.50pp**
- Florida Peach wrapped with Prosciutto **\$2.50pp**
- Chicken Spring Rolls **\$2.00pp**
- Mini Burger Sliders **\$3.00pp**

### Vegetarian

- Crudit  with Hummus, Blue Cheese & Ranch Dressing **\$2.50pp**
- Epoise Cheese Gougeres with Raspberry Jam **\$2.00pp**
- Tomato & Mozzarella Bites **\$2.00pp**

### Chilled Platters

- Imported & Domestic Cheese Display **\$8.00pp**  
*Flatbread Crackers, Soda Crackers, Dred Fruit & Assorted Nuts*
- Crudit  Display **\$4.00pp**  
*Seasonal Vegetables, Blue Cheese, Garlic Aioli & Ranch Dips*
- Tropical Fruit Display **\$4.00pp**  
*An array of Fresh Fruits*

### Salads

- Caesar Salad **\$4.00pp**  
*Crisp Baby Romaine with Ciabatta Croutons, Parmesan Cheese & Caesar Dressing*
- Tomato & Mozzarella Salad **\$5.00pp**  
*Sliced Heirloom Tomatoes with Buffalo Mozzarella, Olive Oil & Balsamic Glaze*
- Full Salad Bar **\$6.00pp**  
*Mixed Greens & Romaine Lettuce with an assortment of Toppings and Dressings*

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## Plated Dinner– First Course

### Soups

Tomato Coconut \$6.00

Chicken Tequila Lime \$6.00

Black Bean \$6.00

Watermelon Gazpacho \$6.00

Chicken Noodle \$6.00

Cream of Mushroom \$6.00

Beef Barley \$6.00

Lobster Bisque \$8.00

### Salads

Signature Baby Greens Salad \$6.00

*Dried Cranberries., Cucumbers Tomatoes, Carrots, Shaved Red Onions & Balsamic Vinaigrette*

Caesar Salad \$6.00

*Crisp Romaine, Croutons, Parmesan, Garlic, Anchovies & Homemade Caesar Dressing*

Blue Iceberg Salad \$7.00

*Shaved Red Onions, Tomatoes, Maytag Blue Cheese, Double Smoked Bacon & Blue Cheese Dressing*

Chopped Green Salad \$6.00

*Romaine, Iceberg, Arugula, Cucumber, Avocado, Green Olives & Green Goddess Dressing*

Arugula Salad \$7.00

*Pickled Red Onion, Pear, Bacon, Croutons, Blue Cheese, Port Syrup & Sherry Vinaigrette*

Caprese Salad \$7.00

*Fresh Tomatoes, Mozzarella, Basil Olive Oil & Balsamic Glaze*

Tomato & Ricotta Salad \$7.00

*Heirloom Tomatoes, Ricotta Cheese, Roasted Beets, Toasted Hazelnuts, Pickled Red Onions & Honey*



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## Plated Dinner– Entrée Course

\*All Dinners will be Served with Freshly Baked Rolls & Sweet Churned Butter\*

### Meat

Filet Mignon Combination Plate **\$54.00pp**

*Pair with your Choice of: Crabcake, Snapper, Sea Bass, Scallops, Grouper, Shrimp or Lobster Tail*

Colorado Rack of Lamb **\$39.00pp**

*Herb & Dijon Crust with Lamb Reduction & a Choice of Two Sides*

6oz Beef Filet Mignon **\$37.00pp**

*Blue Cheese & Horseradish Crust with Red Wine Reduction & a Choice of Two Sides*

12oz Pork Chop **\$26.00pp**

*Sugar Cane Creole Mustard Glaze with Sweet Potato Crisps*

Grilled Chicken Breast **\$26.00pp**

*Grilled 8oz Chicken Statler Chicken Breast with Whipped Potatoes & Honey Glazed Carrots*

Chicken Piccata **\$26.00pp**

*Chicken Scaloppini with Lemon, Capers, Garlic & White Wine Sauce*

*with Mashed Potatoes & Seasonal Vegetables*

Stonebridge Meatloaf **\$17.00pp**

*Mushrooms, Marsala Wine Sauce, Crispy Onions with Mashed Potatoes & Carrots*

### Seafood & Vegetarian

Miso Glazed Sea Bass **\$36.00pp**

*Served with Black Rice, Baby Bok Choi & a Scallion Sauce*

Island Style Grouper **\$34.00pp**

*Caribbean Spiced with Spiced Rum Sauce & Coconut Jasmine Rice & Vegetables*

Scottish Salmon **\$21.00pp**

*Pan Seared with a Meyer Lemon Butter Sauce & a Choice of Two Sides*

Alfredo Primavera **\$15.00pp**

Rotini Pasta & Vegetables Tossed in a Creamy Parmesan Sauce

Grilled Chicken **+\$5.00** Grilled Shrimp **+\$9.00** Grilled Salmon **+\$11.00**



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## *Plated Dinner– Entrée Accompaniments*

### Starches

Whipped Potatoes

Sweet Potato Mash

Herb Roasted Fingerling Potatoes

Marble Potato Hash

Jasmine Rice

Baked Russet Potato

Lemon Basmati Rice

White Cheddar Grits

### Vegetables

Sautéed Broccolini

Harvest Pole Beans

Jumbo Asparagus

Ratatouille

Sautéed Spinach

Creamed Corn

Orange Glazed Crispy Brussels

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## *Buffet Dinner– Stations*

### Carving Stations

Carved Roasted Tenderloin with Red Wine Bordelaise Sauce **\$280.00**

*(Serves 15 Guests)*

Carved Roasted Prime Rib with Natural Jus & Horseradish Cream Sauce **\$350.00**

*(Serves 25 Guests)*

Carved Roasted New York Strip Loin with Horseradish Sauce **\$280.00**

*(Serves 25 Guests)*

Carved Whole Roast Tom Turkey with Cranberry Sauce **\$130.00**

*(Serves 15 Guests)*

Carved Country Style Pork Loin with Honey Mustard Glaze **\$135.00**

*(Serves 20 Guests)*

### Live Actions Stations

**Shrimp Scampi Station \$16.00pp**

*Sautéed Shrimp with Garlic, White Wine & Herbs, Served with Garlic Bread*

**Pasta Station \$10.00pp**

*Penne & Rigatoni with a Choice of Two Sauces*

*Bolognese, Alfredo, Mushroom or Marinara*

*Add Shrimp +\$21.00pp*

**Pork Taco Bar \$15.00pp**

*Slow Roasted Pork Shoulder, Pico de Gallo, Chipotle Yogurt Slaw,  
Guacamole, Tomato & Fresh Lime*



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## *Buffet Dinner– Hot Chaffers*

### Vegetables

Grilled Seasonal Vegetables \$4.00pp

Ratatouille \$3.00pp

Vegetable Stir Fry \$3.00pp

Crispy Brussels Sprouts with Orange Honey & Pistachio \$3.50pp

Mashed Potatoes \$3.00pp

Potato Au Gratin \$3.50pp

Baked Potato Bar \$3.50pp

Rice Pilaf \$2.00pp

Vegetable Couscous \$3.00pp

### Seafood

Roasted Ora King Salmon with Creamed Leeks \$6.00pp

Teriyaki Glazed Ora King Salmon \$6.00pp

Lemon Sole Meuniere \$6.00pp

Lobster Mac & Cheese Market Price

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## Buffet Dinner– Hot Chaffers Cont'd.

### Pork

BBQ Pork Ribs \$8.00pp  
*with Carolina BBQ Sauce*

Roasted Pork Shoulder \$7.00pp  
*with Mojo, Rice & Beans*

Pork Milanese \$7.00pp

Roasted Pork Tamales \$5.00pp  
*with Salsa Rojo*

### Beef

Beef & Broccoli \$7.00pp  
*with Sweet Soy, Scallion Tops & Sticky Rice*

Beef Short Ribs \$9.00pp  
*with Parmesan Polenta*

Kung Pao Brisket \$9.00pp

### Chicken

Chicken Tikka Kebobs \$6.00pp  
*with Mint Yogurt*

Chicken Wings \$5.00pp  
*with your Choice of Seasoning*

Kentucky Fried Chicken Sliders \$3.00pp

Chicken Parmesan \$6.00pp

Chicken Tamales \$5.00pp  
*with Salsa Rojo*

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## *Dessert Options*

Cookie & Brownie Platter \$5.00

Crème Brûlée \$5.00

Vanilla Bean Panna Cotta \$5.00

Chocolate Mousse with Fresh Berries \$5.00

Lemon & Almond Tart \$6.00

Florida Key Lime Pie \$6.00

Chocolate Fudge Cake \$6.00

Carrot Cake \$6.00

Ice Cream or Sorbet \$4.50  
*Choice of Chocolate or Caramel Sauce*



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## *Beverage Options– Consumption Bar Prices*

(Charged per Drink)

Well Brands \$6.50

Call Brands \$8.00

Premium Brands \$10.00

Ultra-Premium Brands \$12.00

House Wine \$8.00

Premium Wine \$12.00

Cordials \$12.00

Imported Beers \$5.50

Domestic Beers \$4.50

Soda & Juices \$3.00

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## Beverage Options– Beverage Packages

Charged by the Hour per Person  
(Coffee, Iced Tea, Hot Tea & Soda Included)

### Silver

Well Liquors

House Wines

First Hour **\$12.00pp**

Each Additional Hour **\$9.00pp**

*\$2.00 Less per Hour for Beer & Wine Only*

### Gold

Well & Call Liquors

House Wines

Import, Domestic & Draft Beers

First Hour **\$14.00pp**

Each Additional Hour **\$11.00pp**

### Platinum

Well, Call & Premium Liquors

Cordials

House Wines

Import, Domestic & Draft Beers

First Hour **\$16.00pp**

Each Additional Hour **\$13.00pp**