

PLATED BREAKFAST SELECTIONS

The Sailboat

*Spinach, Ham and Swiss Cheese Baked in a Savory Custard Tarte
Served with Country Potatoes With Tri-Color Peppers and Onions*

The Hendricks

*Crispy Belgian Waffles with Chive Herbed Mascarpone Cheese, House Roasted Tomatoes
and Pancetta Ham Tuilles*

ENTRÉE LUNCH SALADS

Crab Tostada

*Jumbo Lump Crabmeat Tostada with Cabbage Slaw,
Fresh Pico de Gallo and Guacamole accompanied by Tri-Colored Tortilla Chips*

Chop-Chop

*Shredded Chicken Breast Salad over Vermicelli Noodles with Julienne Carrots, Cucumbers and
Red Bell Peppers, Green Onions and Coriander in a Bibb Lettuce cup Topped with
Fried Shallots and served with Ginger Soy and Mild Sweet Chile Dipping Sauces*

Vegetarian Options

Cornbread Vegetable Casserole

Mixed Vegetables, Mushrooms and Tomato Sauce baked into Cornbread Mold

Appetizer Platters to Compliment Your Meal

Antipasto

*Cappicola, Genoa Salami, Provolone, Pepperoncini, Cherry Peppers, Marinated Vegetables,
Olives and Roasted Cherry Tomatoes*

Ceviche Assortment

*Grouper marinated and turned with Salsa Mexican
Sushi Grade Tuna with Sesame and Asian Spice
Fresh Florida Mahi served with Plantain and Tortilla Chips Accompanied by Mango Salsa*

Middle Eastern Dips

Hummus, Babaganoush and Tabbouleh served with Assorted Flatbreads

*All Food & Beverage Charges are Subject to Change Without Notice.
20% Service Charge and 6% Sales Tax Applies to All Food & Beverage Items.
Some Minimums/Service Fees May Apply for Groups Under 50 Guests
All food pricing is based on 10 guests per table.*

DINNER SELECTIONS

Salad

Iceberg Wedge

*Beet String, Maytag Bleu Cheese, Red and Yellow Grape Tomatoes, Toasted Pecans
Served with Creamy Cilantro Dressing*

Tomato Napoleon

*Tomato and Fresh Mozzarella Stack, Opal Basil, Olive Tapanade, Mache Lettuce
Served with Balsamic Vinaigrette*

ENTREES

Pumpkin Seed Crusted Chicken Breast

Black Bean Tamale, Rice, Charred Tomato Salsa, Cotija Cheese and Roasted Corn Polenta

Red Snapper with Jumbo Lump Crabmeat

Roasted Crab, Tomato Broth, Mango Relish and Yucca with Plantain served on Banana Leaf

DINNER

DESSERT SELECTION

“Key Lime Calypso”

Trio of Tropical Fruit Coulis and Toasted Coconut

“Lemon Chantilly”

Smooth Lemon Cream over Moist Cake with Kiwi Coulis

"Chocolate Lava"

*Dark Chocolate Decadence with Silky Mocha Center
Served Warm with Berries and Cappuccino Cream*

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