



Wedding Reception Menus

Creating Memorable Moments You Will Cherish for an Eternity

Our goal is your personal vision. Whether you seek an intimate gathering or a grand lavish affair, Treasure Island Catering can accommodate parties of 25 people or more and is most definitely the ideal place to create a truly unique unforgettable experience.

The centerpiece of any event is the food, our expert catering team will make sure your special day sets new standards of excellence. Treasure Island offers a variety of banquet rooms and catering options to ensure your special day leaves a lasting impression. We will assist you with décor, floral, special entertainment and ice sculptures.

Treasure Island is committed to you.



(Minimum of 25 people)

ELEGANT RECEPTION

(Based on a Two-Hour Time Period)

Passed Hors D'Oeuvres

COLD

Smoked Salmon Spoon

Ginger Beef in Sesame Cones

Chinese Chicken Salad on Crispy Wonton

HOT

Bacon Wrapped Beef and Blue Cheese Skewer

Vegetable Spring Rolls, Scallion Dipping Sauce

Chicken Satay with Thai Peanut Sauce

Strawberry Short Cake, Assorted New York Cheesecake Squares

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$52.00 per person

Menu Includes (6) pieces of Hors D'Oeuvres per person

SOPHISTICATED RECEPTION

(Based on a Two-Hour Time Period)

Passed Hors D'Oeuvres

COLD

Seared Ahi Spoon, Wasabi, Papaya Salsa

Roast Beef Tenderloin Crostini, Crispy Onion Blue Cheese

Prosciutto and Melon Skewer

HOT

Beef Satay with Sweet Chile Glaze

Coconut Chicken Skewer, Mango Dipping Sauce

Crab Cake, Cajun Remoulade

Mini Key Lime Pie, Mini Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$56.00 per person

Menu Includes (6) pieces of Hors D'Oeuvres per person

COLD HORS D'OEUVRES (MINIMUM 50 PIECES)

Grilled Mediterranean Vegetables on Pita Crisp	\$4.50 per piece
Chinese Chicken Salad on Crispy Wonton	\$5.50 per piece
Vietnamese Spring Rolls, Scallion Soy Dipping Sauce	\$5.50 per piece
Shrimp and Avocado Salad on Cucumber Round	\$5.50 per piece
Smoked Salmon Spoon with Chive Cream and Fried Capers	\$5.50 per piece
Prosciutto and Melon on Skewer	\$5.50 per piece
Caprese Salad Fork	\$5.50 per piece
Blackened Ahi Spoon, Creole Slaw	\$6.50 per piece
Roast Beef Tenderloin Crostini, Crispy Onion, Blue Cheese	\$6.50 per piece
Roast Beef with Asparagus Tips and Boursin Cheese	\$6.75 per piece
Prosciutto wrapped Asparagus with Cream Cheese	\$6.75 per piece
Whipped Boursin Cheese, Peppered English Cucumber	\$6.75 per piece
Roma Tomato and Basil Bruschetta, Shaved Pecorino Cheese	\$6.75 per piece
Ahi Poke Spoon with Miso, Coriander and Sesame Seeds	\$7.25 per piece
Lobster Medallion Spoon with Mango Salsa	\$7.50 per piece
Dungeness Crab Salad Spoon	\$7.50 per piece
Smoked Salmon and Cucumber Sushi-Hand Rolled, Chipotle Aioli	\$8.50 per piece

SUSHI STATION

*\$250 per Sushi Chef

Assortment of Sushi, Sashimi and Hand Rolls served with Wasabi, Ginger and Soy Sauce	\$8.50 per piece
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RAW BAR

Little Neck Clams	\$8.25 per piece
Jumbo Shrimp	\$8.75 per piece
Snow Crab Claws/Oysters on the Half Shell	\$Market Price

ICE SCULPTURES/BARS

Ice Sushi Bar	\$1500.00 and up
Ice Bar	\$2500.00 and up
Ice Sculptures	\$ 500.00 and up
Ice Carvings: Customized reproductions of company logo or and intricate sculptures to complement your theme.	\$ 500.00 and up

Served in Shot Glasses:

Ahi Tuna Ceviche, Tropical Fruit, Avocado Mousse	\$8.50 each
Shrimp Ceviche	\$8.50 each
Bloody Mary Oyster Shooter	\$9.50 each
Citrus Marinated Scallop and Roasted Pepper Ceviche	\$9.50 each

Prices are subject to change and do not include 8.25% sales tax and 20% service charge.

Food and beverage prices and 20% service charge are subject to 8.25% (both subject to change).

**Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

DOMESTIC AND IMPORTED CHEESE DISPLAY

Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere and Sonoma Goat. Served with Hearth Baked Breads, Lavosh and Water Crackers
Garnished with Dried Fruits and Nuts

Small Display (Serves 30 – 50 people) \$500.00 each
Medium Display (Serves 50 – 80 people) \$800.00 each
Large Display (Serves 80 – 100 people) \$1000.00 each

FRESH VEGETABLE DISPLAY

Assortment of Seasonal Vegetables including Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Mushrooms, Jicama, Celery and a Variety of Dipping Sauces and Chutneys

Small Display (Serves 30 – 50 people) \$475.00 each
Medium Display (Serves 50 – 80 people) \$750.00 each
Large Display (Serves 80 – 100 people) \$950.00 each

ANTIPASTO DISPLAY

Marinated Artichokes, Assorted Olives, Grilled Portabella Caps, Zucchini, Peppers, Tomato and Basil Bruschetta, Prosciutto, Soppressata, Genoa Salami, Provolone, Buffalo Mozzarella, Gorgonzola, Focaccia, Grissini Sticks and Crostini, Extra Virgin Olive Oil and Aged Balsamic

Small Display (Serves 30 – 50 people) \$500.00 each
Medium Display (Serves 50 – 80 people) \$800.00 each
Large Display (Serves 80 – 100 people) \$1000.00 each

SALSA BAR

Tortilla Chips served with a Variety of House Made Salsas including: Pico de Gallo, Salsa, Verde, Fire Roasted and Pineapple Salsas, and House Made Guacamole

Small Display (Serves 30 – 50 people) \$475.00 each
Medium Display (Serves 50 – 80 people) \$750.00 each
Large Display (Serves 80 – 100 people) \$950.00 each

FRESH GARDEN SALAD STATION

(Choice of Two)

Caesar Salad with Shaved Parmesan and Herb Croutons
Chinese Chicken Salad

Tomato Mozzarella with Olive Oil and Balsamic Drizzle

Mixed Greens, Feta, Artichoke Hearts, Kalamata Olives, Lemon Goddess Dressing

Soba Noodle Salad, Snap Peas, Julienne Red Pepper, Green Onion

Spinach, Crumbled Bacon, Blue Cheese, Candied Pecans, Basil Balsamic Vinaigrette

\$16.00 per person





TREASURE ISLAND

Las Vegas

HOT HORS D'OEUVRES (MINIMUM 50 PIECES)

Spanakopita, Spinach and Feta	\$4.50 per piece
Buffalo Chicken Spring Roll	\$4.50 per piece
Chicken Wings with Smokey BBQ, Buffalo, Jamaican Jerk or Teriyaki Sauce	\$4.50 per piece
Brie wrapped in Puff Pastry, Spicy Blueberry Relish	\$4.75 per piece
Vegetable Samosa Triangle	\$4.75 per piece
Vegetable Egg Roll	\$4.75 per piece
Macaroni & Cheese Bites	\$4.75 per piece
Franks in a Blanket	\$4.75 per piece
Italian Sausage Stuffed Mushroom with Pepper and Cheese	\$5.00 per piece
Cuban Style Spring Rolls	\$5.00 per piece
Honey Sriracha Glazed Chicken Skewer	\$5.00 per piece
Buffalo Chicken Tulips	\$5.00 per piece
Sesame-Crusted Chicken Brochettes, Teriyaki Sauce	\$5.00 per piece
Kalua Pork Empanada with Honey-Guajillo Dipping Sauce	\$5.50 per piece
Rueben Empanada with Thousand Island Dressing	\$5.50 per piece
Chicken Mole with Cotija Cheese in a Tortilla Shell	\$5.50 per piece
Pork Potsticker, Sweet Chili Sauce	\$5.50 per piece
Chicken Satay with Thai Peanut Sauce	\$5.50 per piece
Coconut Crusted Chicken Satay, Pineapple Yogurt Sauce	\$5.75 per piece
Ancho Beef Short Rib "Sopes" with Roasted Poblano Peppers, Anejo Cheese	\$5.75 per piece
Braised Short Rib and Pepper Jack Cheese Empanadas	\$5.75 per piece
Beef Satay with Plum Ginger Sauce	\$5.75 per piece
Adobo Chicken Quesadilla Roll	\$5.75 per piece
Beef and Blue Cheese Wrapped in Bacon	\$5.75 per piece
Mini-Beef Kabob, Tamarind Dipping Sauce	\$5.75 per piece
Beef Wellington, Sauce Béarnaise	\$5.75 per piece
Crab Cake, Sriracha Aioli	\$6.00 per piece
Crab Stuffed Mushroom with Lobster Mornay	\$6.00 per piece
Philly Cheese Steak En Croute	\$6.00 per piece
Mini Crab Cake with Cajun Remoulade	\$6.00 per piece
Tempura Shrimp Skewer	\$6.50 per piece
Risotto Shrimp and Fontina Bite	\$6.50 per piece
Coconut Shrimp Skewer, Mango Dipping Sauce	\$6.50 per piece
Panko Breaded Shrimp, Sweet and Sour Dipping Sauce	\$6.50 per piece
Lamb Satay with Sweet Chili Sauce	\$7.00 per piece
Baby Lamb Chops, Rosemary, Mint Jus	\$7.00 per piece
Blue Crab Fritters, Lemon Marmalade	\$7.00 per piece
Lobster Beignet, Spicy Aioli	\$7.00 per piece

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GLUTEN FREE HOT HORS D'OEUVRES (MINIMUM 50 PIECES)

Mini Chicken Kabob	\$5.25 per piece
Chicken and Pineapple Kabob	\$5.25 per piece
Chili-Lime Chicken Kabob	\$5.25 per piece
Chili-Lime Salmon Satay	\$5.25 per piece
Mini Beef Kabob	\$5.75 per piece
Chipotle Steak Churrasco	\$5.75 per piece
Malaysian Beef Satay	\$5.75 per piece
Mediterranean Antipasto Skewer	\$5.75 per piece
Bacon Wrapped Shrimp	\$6.50 per piece
Citrus-Cilantro Bacon Wrapped Scallop	\$7.00 per piece

VEGETARIAN/VEGAN HOT HORS D'OEUVRES (MINIMUM 50 PIECES)

Vegetable Potsticker (V)	\$5.25 per piece
Vegetable Harvest Pyramid (V)	\$5.25 per piece
Tuscan Ratatouille Tart	\$5.25 per piece
Mini Vegetable Spring Roll (V)	\$5.25 per piece
Mini Vegetable Egg Roll (V)	\$5.25 per piece
Spicy Vegetable Pakora (V)	\$5.75 per piece
Petite Fig and Caramelized Onion Puff	\$5.75 per piece
Kalamata and Artichoke Heart	\$5.75 per piece
Brie en Croute with Raspberry	\$6.00 per piece
Vegetable Samosa (V)	\$6.00 per piece
Mushroom Profiterole	\$6.00 per piece

***(V) Denotes a Vegan Item**



CARVING STATIONS

Uniformed Chef \$200.00 per 100 guests based on 2 hour time period

Pepper Crusted Pork Tenderloin (Serves 30 people) Apricot Chutney, Sweet and Sour BBQ Sauce, Rolls	\$425.00 each
Seared Whole Beef Tenderloin (Serves 20 people) Cabernet Wine Sauce and Béarnaise, Rolls	\$575.00 each
Beef Wellington en Croute (Serves 20 people) Madeira Wine Sauce and Béarnaise, Rolls	\$550.00 each
Garlic Sautéed Strip Loin (Serves 30 people) Cognac Green Peppercorn Sauce and Béarnaise, Rolls	\$550.00 each
Slow Roasted Prime Rib (Serves 30 people) Fresh Horseradish and Creamy Horseradish Sauce, Rolls	\$525.00 each
Steamship Round of Beef (Serves 150 people) Creamy Horseradish Sauce, Honey Garlic Mayo, Spicy Brown Mustard, Rolls	\$950.00 each
Whole Breast of Turkey (Serves 35 people) Giblet Gravy, Cranberry Relish, Rolls	\$425.00 each
Smoked Virginia Ham (Serves 40 people) White Cheddar and Chive Grits, Red-Eye Gravy, Rolls	\$475.00 each
Maple Glazed Ham (Serves 40 people) Bourbon Apple Sauce and Spicy Brown Mustard	\$450.00 each
Whole Baked Salmon en Croute (Serves 25 people) Dijon Dill Sauce and Caper Crème	\$450.00 each
Whole Roasted Leg of Lamb (Serves 40 people) Lamb Jus and Mustard Sauce, Rolls	\$800.00 each
Pesto and Red Onion Alaskan Halibut (Serves 25 people) Lemon Herb Cream Sauce, Rolls	\$Market Price



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TREASURE ISLAND

Las Vegas

RECEPTION STATIONS

Uniformed Chef \$200.00 per 100 guests based on 2 hour time period

PASTA STATION

Choice of Two

Cheese Tortellini, Penne, Rigatoni, Fusilli or Farfalle Pasta

SAUCE Choice of Two

Pomodoro, Pesto Cream, Alfredo or Pink Vodka Sauce

Served with Sweet Basil, Garlic, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables, Tomatoes, Crushed Red Pepper, Shaved Parmesan, and Garlic Bread Sticks

\$22.00 per person

Add Seafood: Shrimp, Scallops and Calamari \$8.50 per person

*Based on one serving of each pasta per person

LITTLE ITALY

Gemelli Pasta with Sausage Ragout, Chiles and Spinach, Pink Sauce

Lamb Shank Confit with Polenta, Garlic Mushrooms, Red Wine Sauce

Tortellini Carbonara, Classic Bacon and Parmesan Cream Sauce

Garlic Bread - \$22.00 per person

*Based on one serving of each pasta per person

“THAR BE TATER’S THERE” MARTINI BAR

Traditional Tater Tots and Sweet Potato Tots with choice of three:

- Roasted Chicken Chili
- Buffalo Chicken with Hot Sauce
- Ranchero Slow-Braised Short Ribs, Red Wine Sauce
- Fried Prosciutto, Kale and Blue Cheese Fondue
- White Cheddar Cheese Bacon Fondue
- Smokey Pulled Pork, BBQ Sauce
- Cajun Spices, Sea Salt and Cracked Black Pepper
- Truffle Oil and Fresh Herbs

\$25.00 per person

*Based on (3) items per person

TREASURE CHEST OF RIBS MARTINI BAR

Beef Short Ribs Braised in BBQ Sauce

Roasted Yam Puree, Maple Syrup

Bacon and Apple Hash

Mini Corn Muffins

\$26.00 per person

* Based on (1 1/2) items per person



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RECEPTION STATIONS

Uniformed Chef \$200.00 per 100 guests based on 2 hour time period

MASHED POTATO MARTINI BAR

Made to Order

Choose One:

Lobster and Roasted Corn Mashed Potatoes, Sweet Basil Sauce
Horseradish Mashed Potatoes, Braised Short Rib, Crispy Tobacco Onion
Purple Peruvian Mashed Potatoes, Fried Prosciutto, Kale and Blue Cheese Fondue
Yukon Gold Mashed Potatoes, Bacon, Wisconsin Cheddar, Sour Cream, Chives
Buttermilk, Whipped Potatoes, Southern Fried Chicken, Country Gravy

Choose One:

Traditional Macaroni and Cheese
Lobster and White Cheddar with Smoked Gouda Macaroni and Cheese
Buffalo Chicken, Blue Cheese Fondue Macaroni and Cheese
Chicken and Pancetta Macaroni and Cheese

Choose One:

Rock Shrimp and Saffron Risotto, Asparagus with English Peas and Fine Herbs
Truffle Risotto with Mushrooms, Asparagus
Prosciutto and Roasted Pepper with Fontina and Mascarpone
Duck Confit and Wild Mushroom Risotto
Lobster Risotto, Minced Chives, Citrus Cream

\$28.00 per person

*Based on (3) items per person

PUNJAB EXCURSION

Curry Potato Samosas, Chicken Curry Tulips
Tandoori Lamb Skewers
Naan Bread

\$20.00 per person

*Based on (1 1/2) items per person

SOUTHWEST BAR

Grilled Marinated Adobe Flank Steak, Chipotle Chicken Breast, Sautéed Bell Peppers and Onions, Chimichurri Sauce, Warm Mini Tortillas

Trio of Azteca Beans

Guacamole, Grated Cheeses, Sour Cream and Pico de Gallo

Assorted Fruit Salsas, Flour Tortillas

\$24.00 per person

*Based on (1 1/2) items per person





TREASURE ISLAND

Las Vegas

RECEPTION STATIONS

(Not Chef Attended)

MINI BURGER STATION

(Based on 3 pieces per person)

Choice of 3:

Sirloin Burger with Sautéed Onions and Cheddar Cheese
Beef Tri-Tip and Bacon with Gruyere Cheese, Caramelized Onions and Arugula
Filet with Bleu Cheese and Shiitake Mushrooms
Cuban Pork Slider with Ham, Swiss Cheese, Mustard and Pickles
Smoked Turkey with Bacon, Brie with Apple Butter and Cranberry Cream Cheese
Buffalo Chicken Slider with Hot Sauce and Bleu Cheese Slaw
Hot Pastrami and Swiss on Pretzel Slider Bun with Caramelized Onions
Ginger-Garlic Chicken with Blackened Serrano Aioli
Panko-Crusted Salmon Slider with Wasabi Aioli
Coconut Shrimp with Mango Sauce
Crab Cake Slider with Cajun Remoulade
Southwest Turkey Burger with Tomatillo Salsa, Chipotle Aioli and Pepper Jack Cheese
Black Bean Burger with Spicy Ranch, Guacamole, Pico de Gallo

Pre-made Sliders served on Miniature Split Rolls

Ketchup, Mustard and Mayonnaise on the side

\$38.00 per person

FLATBREAD PIZZA BAR

(Based on 4 pieces of Pizza per person)

Choice of 3:

Traditional Pepperoni and Cheese
Italian Sausage with Peppers and Onions
Margherita with Fresh Buffalo Mozzarella, Roma Tomatoes and Basil
Quattro Formagi (Four Cheese)
Hawaiian with Ham and Pineapple
Italian Sausage with Fennel and Fire-Roasted Poblano Chiles, Greek Oregano
Sicilian Meat Lovers with Pepperoni, Italian Sausage, Capicola Ham and Salami
Italian Sausage with Wild Mushrooms, Caramelized Onions, Fontina and Mozzarella Cheeses, Herbs
Roasted Pear, Gorgonzola Cheese and Red Onions
Grilled Eggplant, Artichoke, Tomato and Goat Cheese
Chicken "Club" with Applewood Smoked Bacon, Arugula, Avocado, Lemon-Pepper Ranch Drizzle
Chipotle Chicken, Poblano, Monterey Jack Cheese, Corn and Black Bean Salsa
Barbecue Chicken, Smoked Gouda, Mozzarella, Red Onions, Cilantro BBQ Sauce
Jamaican Jerk Spiced Chicken with Bacon, Red Onions and Bell Peppers, Sweet Caribbean Sauce
Southwestern Chicken with Tomatillo Salsa, Jack Cheese, Cilantro and Red Onions
Thai Chicken with Peanut Sauce, Papaya and Green Onion
Shrimp, Mushroom and Pesto
\$34.00 per person



TREASURE ISLAND
Las Vegas

DESSERT STATION

(Based on 2 ½ pieces per person)

Chefs Selection unless otherwise specified

Seasonal Fresh Fruit Tartlets, Vanilla Bean Panna Cotta, Strawberry Shortcake,
Key Lime Mini Pies, Lemon Meringue Mini Pies, Banana Cream Mini Pies,
Coconut Cream Mini Pies, Gourmet Truffles, Assorted New York Cheesecake Squares,
Kahlua Crème Caramel, Classic Tiramisu, Cannoli

Small Display (Serves 40-60 Guests)	\$575.00 per display
Medium Display (Serves 60-80 Guests)	\$750.00 per display
Large Display (Serves 80-100 Guests)	\$850.00 per display
Extra Large Display (Serves 100-120 Guests)	\$1100.00 per display

BREAD PUDDING STATION

(Minimum 25 guests)

Traditional and Dark Blackout Bread Puddings with Vanilla Bean, Fresh Strawberry and
Blueberry Sauces, Cinnamon Apple Compote and Drunken Cherries
\$15.00 per person

SUNDAE BAR

(Minimum 25 guests)

Attendant \$150.00 per 75 guests based on a 2 hour time period

Ice Cream: Vanilla, Strawberry and Chocolate

Sauce: Strawberry, Hot Fudge and Caramel

Sides: Chopped Nuts, Bananas, Rainbow Sprinkles, Toasted Coconut, Chocolate Chips,
Cherries, Fresh Whipped Cream
\$20.00 per person

CHOCOLATE FOUNTAIN

Choice of Milk, Dark or White Chocolate

Choice of: (Choose five)

Jumbo Marshmallows, Strawberries, Cubed Pineapple, Brownie Bites,
Cubed Melon, Mini Cookies, Pretzel Rods, Oreo Cookies, Bananas, White and
Chocolate Pound Cake Cubes

\$18.00 per person

**Chocolate Fountain Rental

\$350.00 each

SLICED FRESH FRUIT DISPLAY

Tropical Fruits, Melons and Seasonal Berries

Small Display (Serves 30 – 50 people)	\$525.00 each
Medium Display (Serves 50 – 80 people)	\$850.00 each
Large Display (Serves 80 – 100 people)	\$1050.00 each



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BEVERAGES AND PASTRIES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea	\$75.00 per gallon
Hot Chocolate with Mini Marshmallows	\$78.00 per gallon
Apple, Orange, Cranberry or Tomato Juice	\$25.00 per liter
Iced Tea	\$65.00 per gallon
Fruit Punch	\$65.00 per gallon
Lemonade	\$65.00 per gallon
Assorted Soda	\$5.00 each
Bottled Water	\$5.00 each
Perrier Sparkling Water	\$5.00 each
Assorted SoBe Life Water (20 oz)	\$6.25 each
Rockstar Energy Drink	\$6.25 each
Bottled Juices (Orange or Apple)	\$6.25 each
Assorted Freshly Baked Cookies (Chocolate Chip, Oatmeal, Snicker Doodle, White Chocolate Macadamia)	\$39.00 per dozen
Assorted Mini Gourmet Cupcakes	\$40.00 per dozen
Homemade Ring Dings	\$42.00 per dozen
Chocolate or Dipped Rice Crispy Treats	\$42.00 per dozen
Chocolate Covered Fruits	\$45.00 per dozen
Strawberry, Pineapple and Banana	
Blondies	\$46.00 per dozen
Assorted French Macaroons	\$46.00 per dozen
Meltaway Bars	\$48.00 per dozen
Seasonal Fresh Fruit Tartlet's	\$50.00 per dozen
Vanilla Bean Panna Cotta	\$50.00 per dozen
Strawberry Short Cake	\$50.00 per dozen
Key Lime, Lemon Meringue, Banana Cream or Coconut Cream Pie	\$50.00 per dozen
Assorted New York Cheesecake Squares	\$50.00 per dozen
Kahlua Crème Caramel	\$50.00 per dozen
Classic Tiramisu	\$52.00 per dozen
Cannoli	\$52.00 per dozen
Gourmet Truffles	\$52.00 per dozen



DINNER BUFFET
ONLY YOU
(Minimum of 25 people)

SALADS

Cowboy Chopped Salad with Chicken, Tomatoes, Avocados, Peppers, Onions, Black Beans, Roasted Corn, BBQ Ranch Dressing

Romaine Salad with Roasted Corn, Black Beans, Tri-Color Tortilla Strips, Cilantro-Lime Dressing

Jicama-Apple Poppy Seed Coleslaw

Grilled Vegetable Platter

2' x 3' Ice Sculpture with Monogram

ENTREES

Choice of 3:

Slow-Smoked Tri-Tip, Tobacco Onion Rings, Light Pan-Gravy

Cowboy Pulled Pork with Onion BBQ Sauce

Fried Chicken Breast with County Gravy

Grilled Salmon with Lemon Herb Butter

SIDES

Trio of Azteca Beans

Sweet Potato Mash with Maple Syrup

Dessert

Wedding Cake or Cupcake Tower

Fresh Baked Cornbread and Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$82.00 per person

DINNER BUFFET

AMOR

(Minimum of 25 people)

SALADS

Southern Fried Chicken Salad with Romaine and Baby Greens, Cajun Ranch Dressing

Spinach and Apple Salad with Radicchio, Tomatoes, Honey-Dijon Vinaigrette

Peach and Caprese Salad with Sherry Vinaigrette

2' x 3' Ice Sculpture with Monogram

ENTREES

Choice of 3:

Slow-Roasted BBQ Beef Brisket

Porchetta Pork Roast with Red-Eye Gravy

Chicken and Andouille Sausage Jambalaya

Louisiana Shrimp and Grits

SIDES

Choice of 2:

Grilled Corn with Roasted Chile Butter

Greens with Onions and Bacon

Black Eyed Peas

Dirty Rice

DESSERTS

Wedding Cake or Cupcake Tower

Fresh Baked Cheddar Cheese Rolls and Whipped Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$82.00 per person

DINNER BUFFET

BREATHE

(Minimum of 25 people)

SALADS

Classic Caesar Salad, Parmesan Cheese, Herbed Croutons

Buffalo Mozzarella, Grilled Eggplant and Beefsteak Tomato with Balsamic Dressing

Greek Salad with Artichokes, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, Pepperoncinis

2' x 3' Ice Sculpture with Monogram

ENTREES

Chicken Saltimbocca, Fontina Cheese, Prosciutto, Sage, Demi-Glace

Bistecca Pizzaiola, Petite Steaks with a Zesty Marinara, Oregano and Capers

Grilled Salmon with Light Lemon Butter and Piemontese Salsa

Garlic Sautéed Broccoli Rabe

Ratatouille

Choice of (1) Pasta

Penne all' Arrabbiata, Baked Three Cheese Penne with Caramelized Garlic Cloves, Sun-Dried Tomatoes and Crispy Shallots

Rigatoni Bolognese, Farfalle Puttanesca

Strozzapreti Pasta with Chicken and Spanish Chorizo, Mushrooms, Tomatoes, Marsala Demi Glace

Cavatappi Carbonara with Onions, Garlic, Bacon and Parmesan Cream

DESSERTS

Dessert

Wedding Cake or Cupcake Tower

Garlic Bread, Assorted Breadsticks and Focaccia, Extra Virgin Olive Oil and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$80.00 per person

DINNER BUFFET
UNFORGETTABLE
(Minimum of 25 people)

SALADS

California Field Greens Strawberry Salad with Bleu Cheese Crumbles, Spiced Pecans, Cherry Tomatoes and Sliced Onions

Spinach Salad with Sliced Mushrooms, Red Onions, Tomato and Olives
Dressings: Ranch, Italian, Thousand Island and Balsamic

Nicoise Salad with Seared Ahi Tuna, Cherry Tomato Halves, Green Beans, Kalamata Olives, New Potatoes, Hard Boiled Eggs and Tapenade Vinaigrette

ENTREES

Bacon Wrapped Chicken Stuffed with Mushroom Duxelles and Pistachios, Port Wine Sauce

Seared Pork Tenderloin with Jalapeno-Mango Relish and Smokey Demi-Glace

Pan-Seared Gulf Grouper with Vanilla Bean Beurre Blanc

Baked Andouille Sausage Mac 'N' Cheese with Gemelli Pasta, Smoked Gouda and White Cheddar Cheeses

Garlic-Herb Roasted Potatoes
Grilled Asparagus

DESSERTS

Wedding Cake or Cupcake Tower

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$85.00 per person

DINNER BUFFET

L-O-V-E

(Minimum of 25 people)

SALADS

Mandarin Smoked Chicken Salad, Napa Cabbage, Iceberg Lettuce, Bean Sprouts, Mandarin Orange, Cilantro, Toasted Almonds and Sesame Dressing

Asian Bean Sprout and Green Onion Salad

Thai Beef Salad

Namasu-Marinaded Cucumber Salad

2' x 3' Ice Sculpture with Monogram

ENTREES

Choice of 4:

Schezwan Chicken, Chicken Teriyaki, Sweet and Sour Chicken or Green Chicken Curry

Mongolian Beef with Pepper Onions or Beef Broccoli

Miso Glazed Salmon

Sweet and Sour Pork

Spicy Eggplant and Tofu, Stir-Fry Vegetables

SIDES

Choice of 2:

Shrimp Fried Rice

Singapore Noodles

Baby Bok Choy

Dessert

Wedding Cake or Cupcake Tower

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$85.00 per person

DINNER BUFFET

FIRST DANCE

(Minimum of 25 people)

SALADS

Florida Cobb Salad with Grilled Chicken, Avocado, Mango, Tomato and Citrus Vinaigrette

Grilled Peach and Mozzarella Salad with Green Beans, Tomato, Arugula and Cotija Cheese

Kale Caesar Salad with Kale and Romaine, Parmesan Crostini, Lime-Caesar Dressing

Tri-Color Tortilla Chips and Salsa

Mild Tomato Salsa, Blackened Tomatillo Salsa, Pico de Gallo, Fire-Roasted Tomato Chipotle Salsa,
Sour Cream, Guacamole, Grated Cheddar and Pepper Jack Cheese

2' x 3' Ice Sculpture with Monogram

ENTREES

Peruvian Chicken with Aji Verde Sauce, Cotija Cheese

Argentinian Grilled Tri-Tip with Chimichurri Sauce

Pork Porchetta Roast with Grilled Peaches, Ancho Chile Jam, Queso Fresco

Pan Seared Grouper with Poblano Peppers and Sweet Corn, Light Miso Beurre Blanc

Green Beans and Brussels Sprouts with Onions and Bacon

Roasted Yucca Fries

Cilantro Rice

DESSERTS

Wedding Cake or Cupcake Tower

Garlic Bread, Assorted Breadsticks, and Focaccia

Extra Virgin Olive Oil and Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

@\$105.00 per person

DINNER BUFFET
BEACH ROMANCE
(Minimum of 25 people)

SOUP

Choose 1:

Lemon Chicken and Tubetti Soup, Minestrone with Sweet Basil Pesto

SALADS

Mediterranean Cheese Platter, Marinated Mixed Olives

Hummus Salad of Mashed Garbanzo Beans, Blended with Tahini, Olive Oil, Lemon Juice, Salt and Garlic served with Pita Bread Couscous

Fattoush with Tomatoes, Cucumber, Red Onion, Yellow Pepper and Parsley with Toasted Pita Bread Croutons

Baba Ganoush of Grilled Eggplant, Tahini, Garlic, Olive Oil and Lemon

2' x 3' Ice Sculpture with Monogram

ENTREES

Choice of 4:

Grilled Chicken, Pesto Orzo, Artichokes, Kalamata Olives, Sun-Dried Tomatoes, Pine nuts, Tomato Jus

Grilled Chicken Kabob, Marinated and Grilled with Tomato, Onion and Peppers

Sayadia Style Baked Tilapia with Lemon, Lime, Tomato, Garlic, Onion and Peppers

Chicken Shawarma, Marinated, Roasted and Julienne with Onion, Tomato, and Parsley served with Tzatziki Sauce and Pita Bread

Roasted Leg of Lamb Marinated, Sliced and Served with Mint Lamb Sauce and Lyonnais Potatoes

SIDES

Marinated Grilled Vegetables, White Rice Pilaf

DESSERTS

Wedding Cake or Cupcake Tower

Pita Bread

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

@\$110.00 per person

PLATED DINNER

(Plated Dinners are based on a one-hour time period)
Entrée pricing includes selection of Soup or Salad and Dessert
(Minimum 25 people)

SALAD

Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, Pear Vinaigrette

Mixed Baby Greens, Julienne Carrots and Cucumbers, Raspberry Vinaigrette

Butter Lettuce, Red Onion, Feta Cheese, Grape Tomatoes, Sweet Sherry Dressing

Watermelon and Feta Cheese Salad with Toasted Almonds, White Balsamic Vinaigrette

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, Basil-Infused Olive Oil

Asparagus Salad with Beets, New Potatoes and Mustard Vinaigrette

SOUP

(Add Soup as a 4th Course \$8.00 per person)

Classic Cream of Tomato

Roasted Vidalia Onion Soup with Gruyere Crouton

Butternut Squash with Crème Fraiche

Lobster Bisque en Croute \$10.00 per person

APPETIZERS

Caprese in a Martini Glass \$10.00 per person

Lump Crab Cake, Micro Greens, Roasted Tomato Cream \$12.00 per person

Gulf Shrimp Cocktail in a Martini Glass \$14.00 per person

Bacon Wrapped Grilled Diver Scallop, Balsamic Drizzle \$15.00 per person

Lobster Gazpacho "Shooters" \$16.00 per person

Individual Antipasti Platters

Micro Greens, Zucchini, Roasted Peppers, Prosciutto, Genoa Salami, Provolone,
Aged Balsamic and Extra Virgin Olive Oil \$17.00 per person

PLATED DINNER

(Plated Dinners are based on a one-hour time period)
Entrée pricing includes selection of Soup or Salad and Dessert
(Minimum 25 people)

ENTREES

Chicken Saltimbocca	\$68.00 per person
With Prosciutto, Fontina, Sage and Marsala Wine Sauce, Parmesan Risotto, Grilled Asparagus	
Chicken Provencal	\$68.00 per person
Tomato and Garlic Sauce, Garlic Mashed Potatoes, Green Beans	
Chicken Morel	\$69.00 per person
With Potatoes Dauphinoise, Seasonal Baby Vegetables, Mushroom, White Wine Sauce	
Chicken Francaise	\$69.00 per person
Egg Battered with Rice Pilaf, Seasonal Vegetables, Mushrooms White Wine Sauce	
Mustard and Herb Crusted Chicken	\$69.00 per person
Gratin Potatoes, Garlic Broccoli-Rabe, Wild Mushroom Jus	
Hickory Roasted Cornish Hen	\$70.00 per person
Sweet Potato Lyonnais, Spinach and Wild Berry-Maple Jus	
Pan-Roasted Salmon	\$72.00 per person
Spaghetti Squash with Cream Basil and Tomatoes, Chipotle Crème and Black Bean Syrup	
Roasted Root Vegetables Wrapped in Phyllo Nest	\$74.00 per person
Root Vegetables with Garlic and Shallot Confit, Spinach and Smoky Tomato Jus	
Bacon Wrapped Pheasant	\$75.00 per person
Stuffed with Mushroom Duxelle and Pistachios, Garlic Mashed Potatoes, Asparagus and Port Wine Sauce	
Grilled Swordfish	\$75.00 per person
Vanilla Bean Beurre Blanc, Mixed Orzo and Farro, Sautéed Spinach and Tomatoes	
Garlic Sautéed Prawns	\$76.00 per person
Chive Beurre Blanc, Capellini alla Checca, Grilled Asparagus	

PLATED DINNER

(Plated Dinners are based on a one-hour time period)
Entrée pricing includes selection of Soup or Salad and Dessert
(Minimum 25 people)

ENTREES

Slow-Roasted Prime Rib	\$76.00 per person
Fresh Sour Cream-Chive Whipped Potatoes, Red Wine Natural Jus and Horseradish	
Vegetarian Pasta Primavera	\$76.00 per person
Capellini Pasta in Zesty Marinara with Chef's Selection of Fresh Seasonal Vegetables	
NY Strip au Poivre	\$77.00 per person
Brandy Cream Demi-Glace, Duchess Potatoes and Asparagus Tips	
Char-Grilled Beef Sirloin	\$77.00 per person
Dauphinoise Potatoes, Swiss Chard, Brandy Peppercorn Sauce	
Herb-Goat Cheese Stuffed Filet Wrapped in Bacon	\$78.00 per person
Madeira Wine Sauce, Fresh Whipped Potatoes, Sautéed Roma Tomato, Basil and Fresh Spinach	
Roasted Filet Mignon	\$78.00 per person
Beurre Rouge Sauce, Garlic Mashed Potatoes, Braised Carrots and Broccolini	
Pan Seared Soy-Glazed Halibut	\$78.00 per person
Wasabi Mashed Potatoes, Braised Kale, Miso Butter Sauce	
Grilled Vegetable Napoleon	\$78.00 per person
Portabella Mushrooms, Yellow, Gold and Red Peppers, Caramelized Red Onions, Eggplant, Spinach, Goat Cheese and Balsamic Reduction	
Garlic-Parsley and Mustard Crusted Rack of Lamb	\$80.00 per person
Duchess Potatoes, Spinach, Artichokes and Olives, Madeira Jus	
Rosemary Rack of Lamb	\$80.00 per person
Demi-Mint Sauce, Couscous, Roasted Shallots and Garlic, Broccoli Rabe and Baby Gold Beets	
Grilled Tenderloin and Herb Marinated Chicken Breast	\$85.00 per person
Au Gratin Potatoes, Seasonal Vegetables	

PLATED DINNER

(Plated Dinners are based on a one-hour time period)
Entrée pricing includes selection of Soup or Salad and Dessert
(Minimum 25 people)

DESSERTS

Chocolate Ganache Ice Box Cake, Raspberry Coulis

Pineapple Macadamia Cheesecake

Mixed Berry Tiramisu, Lemon Cake Orange Essence

Bittersweet Chocolate Tart, Orange Scented Whipped Cream

Green Tea Crème Brulee, Lemon Cookie

Lemon Custard Profiteroles, Strawberry Coulis, Chantilly Cream

Mascarpone Cheesecake, Almond Biscotti Crust, Drunken Cherries

White and Dark Chocolate Napoleon

Chocolate Chunk Bread Pudding, Cinnamon Raisin Sauce

Green Apple Tart, Cinnamon Ice Cream

Chocolate Hazelnut Cake, Gianduja Anglaise

Dessert Trio Add \$8.00 per person

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Our Executive Pastry Chef and her team have created some of the most beautiful cakes in the world.
Our Chef will take great pride and care in creating the Wedding Cake of your dreams.
Cake options include but are not limited to the following
Your Catering Manager can assist you with creating your own unique combination

Cake Flavors

Vanilla, Chocolate, Marble
Red Velvet, Lemon

Fillings

Buttercream, Custard, Cream Cheese,
Chocolate Fudge or Peanut Butter Fudge

Icings

Buttercream
Rolled Fondant
Chocolate Ganache

Filling Flavors

Vanilla, Chocolate, Strawberry, Lemon
Banana, Orange, Cappuccino

Fresh Fruit Added to Filling

Strawberries
Raspberries
Bananas
Blueberries

@\$12.00 per person

Chef's Specialty Cake - \$6.00 per person upgrade

Layers of Chocolate and White Cake Filled with White Chocolate Mousse and Fresh Raspberries

BANQUET BAR

	HOST	CASH
Select Brands	\$9.00 per drink	N/A
Premium Brands	\$10.00 per drink	\$11.00 per drink
VIP Brands	\$11.00 per drink	\$12.00 per drink
House Wines	\$9.00 per drink	\$10.00 per drink
Premium and Imported Beer	\$9.00 per drink	\$10.00 per drink
Domestic Beer	\$8.00 per drink	\$9.00 per drink
Non Alcoholic Beer	\$8.00 per drink	\$9.00 per drink
Cordials/Cognac/Scotch	\$14.00 per drink	\$16.00 per drink
Assorted Soda	\$5.00 per drink	\$6.00 per drink
Bottled Water	\$5.00 per drink	\$6.00 per drink
Fruit Juices	\$5.00 per drink	\$6.00 per drink
Mineral Waters	\$5.00 per drink	\$6.00 per drink

HOST BAR PACKAGES

(Prices are based per person – Minimum 30 people)

****Shots/Shooters are not included in Package Price**

	Two Hour	Three Hours	Four Hours
Select Brands	\$50.00	\$60.00	\$70.00
Premium Brands	\$60.00	\$70.00	\$80.00
VIP Brands	\$70.00	\$80.00	\$90.00

Select Brands - \$15.00 per person for each additional hour based on guaranteed number of people

Premium Brands - \$18.00 per person for each additional hour based on guaranteed number of people

VIP Brands - \$20.00 per person for each additional hour based on guaranteed number of people

HOST BEVERAGE PACKAGE

(Prices are based per person – Minimum 30 people)

Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water

	Two Hour	Three Hours	Four Hours
Host Beverage Package	\$40.00	\$50.00	\$60.00

Host Beverage Package - \$14.00 per person for each additional hour

HOST BAR - Bartender fee \$200.00 – (1) Bartender per 100 guests

CASH BAR – Bartender fee \$200 and \$250 Cash Bar Setup fee

Ice Bar	\$2500.00 and up
Ice Sculptures	\$ 500.00 and up

BAR SELECTIONS

Select Brands

Vodka
Whiskey
Bourbon
Scotch Whiskey
Rum
Tequila
Gin
Brandy

Skyy
Seagram's VO, Jameson, Canadian Club
Wild Turkey 81
Dewar's White Label
Cruzan Estate, Captain Morgan
Sauza Blue
New Amsterdam
Christian Brothers

Premium Brands

Vodka
Whiskey
Bourbon
Scotch Whiskey
Rum
Tequila
Gin
Brandy

Absolut, Kettle One
Crown Royal
Jack Daniels
Johnny Walker Black
Bacardi Silver, Captain Morgan, Malibu
Sauza Hornitos
Bombay Sapphire
Hennessy VS

VIP Brands

Vodka
Whiskey
Bourbon
Scotch Whiskey
Scotch
Rum
Tequila
Gin
Brandy

Grey Goose, Ciroc
Crown Royal Reserve
Maker's Mark
Glenlivet
Chivas Regal
Captain Morgan 1671, Bacardi Anejo
Patron Silver
Tanqueray 10
Remy Martin VSOP

Domestic Beer
Imported Beer
House Wines

Bud Light, Coors Light, Miller Light, O'Douls
Heineken, Corona, New Castle
Stone Cap – Chardonnay, Cabernet Sauvignon
Merlot, Robert Mondavi Woodbridge White Zinfandel

Wines from our Cellar

Pricing is for 750ml bottles unless otherwise specified.

CHAMPAGNE & SPARKLING

Tott's, Premium Cuvee	35
Lido Bay, Private Cuvee	35
Domaine Ste. Michelle, Columbia Valley, Cuvee, Brutt	42
St. Hillarie "Blanc de Blancs", France	42
Cinzano "Asti", Spumante, Italy	56

HOUSE WINES

Stone Cap, Chardonnay, California	40
Stone Cap, Cabernet Sauvignon, California	40
Stone Cap, Merlot, California	40
Robert Mondavi Woodbridge, White Zinfandel, California	40

WHITE

Stone Cap Monson Family Estates, Chardonnay	45
Monkey Bay, Sauvignon Blanc, New Zealand	45
Kenwood, Sauvignon Blanc, California	45
Nobilo Icon, Sauvignon Blanc, Auckland	52
Santa Margherita, Pinot Grigio, Alto Adige	70

RED

Columbia, Cabernet Sauvignon, Washington	45
Robert Mondavi, Cabernet Sauvignon, Private Select	45
Columbia Crest Grand Estate, Merlot, Washington	45
Peirano 6 Clones, Merlot, California	48
Liberty School, Cabernet Sauvignon, California	50
Erath Willamette, Pinot Noir, Oregon	60
Ferrari Carano, Merlot, California	78

