RISE & SHINE BREAKFAST

Service for up to 1.5 Hours
Requires a Minimum Order of 25 Guests
- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:
Coffee & Hot Teas | Filtered Water | Orange Juice

SEASONAL CONTINENTAL | $15 PER PERSON
ASSORTED BREAKFAST PASTRIES | ORGANIC, FRESH SLICED FRUIT

HEALTHY START CONTINENTAL | $18 PER PERSON
ASSORTED BREAKFAST PASTRIES
ASSORTED BERRIES | GRANOLA | ORGANIC YOGURT

SUNSHINE SKYWAY BREAKFAST BUFFET | $24 PER PERSON
ASSORTED BREAKFAST PASTRIES | ASSORTED CEREALS & MILK
ROASTED BREAKFAST POTATOES | SCRAMBLED EGGS

CHOICE OF:
APPLEWOOD-SMOKED BACON -OR- CHICKEN-APPLE BREAKFAST SAUSAGE

Minimum Food Quantity Order Must Match the Guest Guarantee

BRUNCH BARS
Service for up to 2 Hours

BLOODY MARY BAR | $15 PER PERSON
Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers
Green Olives | Tabasco | Celery Salt | Lemons & Limes

MIMOSA BAR | $17 PER PERSON
Standard Sparkling | Oranges | Raspberries | Assorted Juice Mixers

See 'Bar Services' for Bars & Bartender Pricing
Upgraded Liquor or Champagne Available Upon Request

Add-ons

Apple -or- Cranberry Juice $3 PER PERSON
Applewood-Smoked Bacon $5 PER PERSON
Assorted Bagels & Cream Cheese $6 PER PERSON
Assorted Breakfast Pastries $4 PER PERSON
Assorted Muffins $4 PER PERSON
Breakfast Croissants $10 PER PERSON
Cheesy Hash Brown Casserole $5 PER PERSON
Chicken-Apple Sausage $5 PER PERSON

Coffee & Hot Teas | Filtered Water | Orange Juice

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge (where applicable) and sales tax.
**BISTRO LUNCH**

For Groups of (75) Guests or Fewer
Groups of (76) or Larger - Please Inquire for Additional Menus

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

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**BOXED LUNCHES** | $16 PER PERSON

Drop-Off Service | Requires a Minimum Order of 20 Guests
Served in Eco-Friendly Compostable Tableware

**INCLUDES:**

Chocolate Chip Cookie | Kettle Chips | Whole Fruit | Bottled Water

**SELECT UP TO (2) SALADS** -OR- **(2) SANDWICH OFFERINGS PER EVENT**

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**GRAINS & GREENS BUFFET** | $24 PER PERSON

Service for up to 1 Hour | Requires a Minimum Order of 20 Guests

**INCLUDES:**

Chocolate Chip Cookies | Kettle Chips | Filtered Water | Infused Water

**SELECT (2) SALADS & (2) SANDWICHES**

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**SANDWICHES**

**BACON TURKEY CLUB**

Applewood Bacon | Greenleaf Lettuce | Thick-Sliced Tomato
Herb-Ranch Aioli | Focaccia

**DIJONNAISE HAM**

Sliced Pit Ham | Lettuce | Swiss Cheese | Tomato
Dijon Aioli | Whole Grain Bread

**MEDITERRANEAN FALAFEL WRAP** (V)

Arugula | Crumbled Feta | Falafel | Roasted Tomato
Curried Tzatziki | Naan Bread

**SMOKED CHICKEN SALAD**

Candied Pecans | Dried Cherries | Arugula
Stone Ground Mustard | Croissant

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**SALADS**

**CAESAR SALAD**

Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan

**GREEK PASTA SALAD** (V)

Artichokes | Feta | Sun-Dried Tomatoes | Kalamata Olives
Lemon | Oregano | Olive Oil

**POWER GRAIN CHOPPED SALAD** (GF)

Toasted Quinoa | Candied Bacon | Chopped Egg | Florida Avocado
Grape Tomato | Shaved Kale | Herb Dressing

**TOSSED GREEN SALAD** (GF,VG,V)

Spring Greens | Grape Tomato | Shaved Carrot
Sliced Cucumber | Balsamic Vinaigrette

**add-ons**

- Assorted Canned Sodas $5 PER PERSON
- Iced Tea -or- Lemonade $4 PER PERSON
- Additional Salad Selection $5 PER PERSON
- Additional Sandwich Selection $7 PER PERSON
- Add Cup of Soup $6 PER PERSON

Please view ‘Plated Dinner’ Menu for Options

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**menu add-ons**

- Grilled Chicken $4 PER PERSON
- Hummus Spread $4 PER PERSON
- Tofu $2 PER PERSON
ITALIANO | $28 PER PERSON

CAESAR SALAD
Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan

CHICKEN ALFREDO
Seared Herb Chicken | Parmesan | Roasted Garlic Cream

GRILLED ITALIAN SAUSAGE | OLIVE OIL PASTA (V)

THREE-CHEESE TORTELLINI (V)
Basil | Spinach | Sun-Dried Tomatoes | Alfredo Sauce

SERVED WITH:
Garlic Bread (V) | Chocolate Chip Cannoli (V)

MEDITERRANEAN | $28 PER PERSON

GREEK STYLE SALAD (V)
Chicken Shawarma | Traditional Lamb Gyros

SERVED WITH:
Grilled Zucchini & Red Peppers (GF,VG,V) | Saffron Rice (GF,VG,V)
Pita Bread (V) | Hummus (GF,V) | Tzatziki (GF,V)
Feta Cheese | Lettuce | Tomato | Red Onion
Baklava (V)

SOUTHERN COMFORT | $28 PER PERSON

CHOPPED GREEN SALAD (GF,V)
Mixed Greens | Carrot | Tomato | Buttermilk Herb Dressing

SERVED WITH:
Dirty Rice | Stewed Tomatoes | Sweet & Sour Collards
Buttermilk Biscuits | Bananas Foster Bread Pudding

ASIAN | $28 PER PERSON

WONTON SALAD (V)
Field Greens | Carrots | Cucumber | Crispy Wontons | Kohlrabi

Mandarins | Toasted Sesame-Ginger Dressing

BEEF & BROCCOLI | TERIYAKI CHICKEN

SERVED WITH:
Fried Tofu Vegetable Stir Fry (VG,V) | Vegetable Fried Rice (V)
Chicken Potstickers | Vegetable Spring Rolls (V)
Mango-Coconut Rice Pudding (GF,V)

add-ons

Assorted Canned Sodas $5 PER PERSON
Gluten Free Brownies $4 PER PERSON

Iced Tea $4 PER PERSON
Gluten Free Cookies $4 PER PERSON

Lemonade $4 PER PERSON

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BREAK TIME
SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES
Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

INFUSED AQUA FRESCA
Select (2):
Citrus | Cucumber-Mint | Very Berry
Half-Day $5 PER PERSON | Full Day $8 PER PERSON

COFFEE & HOT TEA PACKAGE
Regular Coffee | Hot Herbal Teas | Filtered Water
Decaf Coffee Available Upon Request
Half-Day $6 PER PERSON | Full Day $10 PER PERSON

COMPLETE BEVERAGE PACKAGE
Regular Coffee | Hot Herbal Teas | Filtered Water
Assorted Canned Sodas | Iced Tea
Decaf Coffee Available Upon Request
Half-Day $12 PER PERSON | Full Day $18 PER PERSON

SNACK BOARDS
Service for up to 2 Hours
Requires a Minimum Order of 10 Guests

HEALTHY CHOICE | $7 PER PERSON
Seasonal Crudité Platter
Served with Herb Dip & Hummus | Assorted Crackers | Pita Chips

ARTISANAL CHEESE BOARD | $12 PER PERSON
Selection of Artisan Cheeses | Crackers
Dried Fruit | Nuts | Local Honey

GRANDE MEDITERRANEAN | $17 PER PERSON
Assorted Cured Meats | Assorted Olives
Grilled Market Vegetables | Marinated Buffalo Mozzarella
Served with Roasted Garlic Hummus | Crostini | Warm Pita

add-ons
Whole Fruit $3 PER PERSON | Kettle Chips $4 PER PERSON
Cookies $3 PER PERSON | Lemonade $4 PER PERSON
Granola Bars $3 PER PERSON | Trail Mix $4 PER PERSON
Fudge Brownies $3 PER PERSON | Bottled Water $5 PER PERSON
Iced Tea $4 PER PERSON | Canned Sodas $5 PER PERSON

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APPETIZER RECEPTION

Tray Passed Service for up to (1) Hour | Stationed Service for up to (1.5) Hours
Additional Passer Fee of $125 Required per Passer | (1) Passer per 50 Guests

Food Quantities Must Match Guest Guarantee
Minimum Order of (25) Pieces per Item
Pricing is per Piece

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

Vegetarian

HERBED GOAT CHEESE TARTLET (V)
Preserved Lemon | Tomato Confit
$3 PASSED | $9 STATIONED

FLORIDA AVOCADO TOAST (V)
Palmetto Honey | Flowers & Herbs
Grilled Brioche
$4 PASSED | $10 STATIONED

GRILLED VEGETABLE BRUSCHETTA (V)
Burrata | Aged Balsamic | Crostini
$3 PASSED | $7 STATIONED

PIMENTO CHEESE DEVILED EGG (V)
Chive | Mini Ritz
$3 PASSED | $9 STATIONED

SWEET CORN HUSH PUPPY (V)
Old Bay Remoulade
$5 PASSED | $9 STATIONED

TRIPLE CREAM BRIE CROSTINI (V)
Blackberry-Jalapeño Chutney
Roasted Garlic
$3 PASSED | $9 STATIONED

TWICE-BAKED MARBLE POTATO (GF)
Chive Cream
$5 PASSED | $7 STATIONED

WILD MUSHROOM ARANCINI (V)
Truffle Crème Frâiche | Tarragon
$4 PASSED | $10 STATIONED

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Meat

ARGENTINIAN GRILLED BEEF SKEWER (GF)
Citrus Chimichurri
$5 PASSED | $9 STATIONED

NASHVILLE HOT CHICKEN & WAFFLE BITE
Chipotle Aioli | Dill Pickle Relish
$4 PASSED | $7 STATIONED

GRILLED CHICKEN SATAY (GF)
Sweet Chili Glaze
$4 PASSED | $7 STATIONED

JAMAICAN JERK PULLED DUCK (GF)
Pineapple Slaw | Black Bean Crema
Crispy Plantain
$5 PASSED | $9 STATIONED

MINI BEEF WELLINGTON
Fines Herb Cream
$5 PASSED | $9 STATIONED

PULLED PORK TOSTADA
Green Tomato Pico | BBQ Aioli
$4 PASSED | $10 STATIONED

SHORT RIB SLIDER
Pickled Vegetable Slaw | Horseradish Aioli
Brioche Bun
$5 PASSED | $9 STATIONED

SURF N’ TURF SUSHI ROLL
Grilled Beef Tenderloin | Pink Shrimp Tempura
Chili Aioli | Sweet Soy
$5 PASSED | $9 STATIONED

Seafood

GULF OYSTER SHOOTER (GF)
Old Florida Bloody Mary | Pickled Celery
$6 PASSED | $11 STATIONED

HAMACHI CRUDO (GF)
Chili | Lime | Sesame | Cucumber Chip
$6 PASSED | $11 STATIONED

KEY WEST PINK SHRIMP CECIVIC TOSTADA (GF)
Florida Avocado | Pickled Red Onion
Corn Tortilla
$5 PASSED | $9 STATIONED

ROASTED CORN & DUNGENESS CRAB FRITTERS
Scotch Bonnet Remoulade
$7 PASSED | $12 STATIONED

SHRIMP & GRITS
Blackened Pink Shrimp
Stewed Tomato Relish | Cheesy Grit Cake
$7 PASSED | $12 STATIONED

SMOKED FISH SPREAD
Hot Sauce Gelée | Pickled Red Onion
Butter Cracker
$5 PASSED | $9 STATIONED

SMOKED SALMON BLINI
Florida Avocado Cream | Mango Relish
Pickled Fresno Chile
$5 PASSED | $9 STATIONED

SPICY COBIA POKE
Florida Avocado | Mango | Chili Aioli
Crispy Rice
$5 PASSED | $9 STATIONED
### STROLLING RECEPTION

Service for up to 2 Hours  
Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

**ARTISANAL CHEESE BOARD | $12 PER PERSON**  
Selection of Artisan Cheeses | Crackers | Dried Fruit | Nuts | Local Honey

**CHARCUTERIE STATION | $14 PER PERSON**  
Selection of Artisan Cheeses | Marinated Olives & Vegetables | Toasted Nuts | Assorted Jams, Breads & Crackers

**SLIDER BAR | $14 PER PERSON**  
Select (2):

- **BARBECUE PULLED PORK**  
  Roasted Garlic Aioli | Creamy Slaw

- **BISTRO CHEESEBURGER**  
  Caramelized Onion | Cheddar Fondue | Dill Pickle | Secret Sauce | Pretzel Bun

- **CRISPY FALAFEL (V)**  
  Argula | Tzatziki | Harissa Aioli

- **CRISPY SHRIMP PO’ BOY**  
  Everglades Remoulade

- **NOT-SO-CLASSIC REUBEN**  
  Blackened Cobia | Creamy Coleslaw | Swiss Cheese | 1,000 Island Dressing

**PASTA STATION | $15 PER PERSON**  
Select (1):

- **CAVATELLI PASTA**  
  Bacon | Braised Kale | Sage | Butternut Squash Cream

- **ORECCHIETTE PASTA (V)**  
  Blistered Tomatoes | Peas | Roasted Red Bell Peppers | Spinach | Zucchini | Alfredo Sauce

- **PENNE PASTA**  
  Roasted Chicken | Caramelized Onions | Mushrooms | Torn Basil | Parmesan Cheese | Marinara Sauce

- **TRUFFLE MAC N’ CHEESE (V)**  
  3-Cheese | Garlic Cream | Fresh Herbs | Toasted Breadcrumbs

**CARVING STATIONS**  
Chef Attended | Includes House Rolls & Butter  
Requires Chef Fee of $150 per (1) Chef | (1) Chef per 75 Guests

- **HERB ROASTED TURKEY BREAST | $12 PER PERSON**  
  Cranberry Chutney | Pan Sauce

- **COFFEE-RUBBED PORK LOIN | $15 PER PERSON**  
  Apricot Mostarda

- **WHOLE ROASTED SALMON FILLET | $25 PER PERSON**  
  Crispy Capers | Preserved Lemon | Champagne Beurre Blanc

- **SLOW-ROASTED PRIME RIB | $38 PER PERSON**  
  Horseradish Cream | Au Jus

- **ROASTED BEEF TENDERLOIN | MARKET PRICE PER PERSON**  
  Roasted Mushrooms | Red Wine Demi

**CARVING STATION ADD-ONS:**

- **Roasted Garlic Whipped Potatoes** $5 PER PERSON
- **Roasted Fingerling Potatoes** $5 PER PERSON
- **Roasted Seasonal Vegetables** $4 PER PERSON

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DINNER STATIONS

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

**SEAFOOD RAW BAR** | MARKET PRICE PER PERSON
Chef's Choice of Assorted Chilled Seafood including Clams, Oysters, and Shrimp
Cocktail Sauce | Mignonette | Lemon | Tabasco Sauce

**OLD FLORIDA GRITS BAR** | $22 PER PERSON
CLASSIC BUTTERED GRITS | CREAMY SMOKED CHEDDAR GRITS

**PROTEINS**
Blackened Pink Shrimp | Candied Bacon | Seared Andouille

**TOPPINGS**
Assorted Hot Sauces | Charred Corn | Green Onion
Stewed Tomatoes | Sweet Peas

**FISH CAMP** | $40 PER PERSON
CHOPPED GREEN SALAD (GF,V)
Mixed Greens | Carrot | Tomato | Buttermilk Herb Dressing

FRIED CATFISH | FRIED CHICKEN
SERVED WITH:
Creamy Coleslaw (GF,V) | Mac n’ Cheese (V) | Stewed Tomatoes (GF,V)
Corn Hush Puppies (V) | Tartar Sauce (GF,V) | Assorted Hot Sauces (GF,V)

**TASTE OF TAMPA** | $54 PER PERSON

MINI CUBAN SLIDERS
Pit Ham | Roasted Pork | Pickles | Swiss Cheese | Mustard | Cuban Bread

SMOKED FISH DIP
Assorted Hot Sauces | Butter Crackers | Tortilla Chips

12-HOUR MOJO PULLED PORK
Black Beans | Rice | Sweet Plantains | Cilantro Crema

TACO BAR
BLACKENED OPEN BLUE COBIA
Flour Tortilla | Cilantro-Lime Slaw | Mango-Habanero Pico

ROASTED POBLANO Y PAPAS FRITAS (GF,V)
Corn Tortilla | Queso Fresco | Salsa Verde

SLOW-ROASTED BARBACOA (GF)
Corn Tortilla | Cilantro-Onion | Smashed Avocado | Salsa Roja

**SEAFOOD BOIL** | MARKET PRICE PER PERSON

ANDOUILLE SAUSAGE (GF) | BLACK MUSSELS (GF) | BOILED PEEL N’ EAT SHRIMP (GF)
CORN-ON-THE-COB | NEW POTATOES

SERVED WITH:
CORNBREAD (V)
Assorted Whipped Butters & Honey

HUSH PUPPIES (V)
Pimento Cheese | Pepper Jelly

ASSORTED HOT SAUCES | COCKTAIL SAUCE | EVERGLADES REMOULADE
GARLIC-LEMON DRAWN BUTTER | SLICED LEMONS

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STROLLING DINNER
BUFFETS

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:
Filtered Water | Bread & Butter | Coffee & Hot Herbal Teas

(1) SALAD | (2) ACCOMPANIMENTS | (3) MINI DESSERTS
$60 per adult | $25 per child

(2) SALAD | (3) ACCOMPANIMENTS | (3) MINI DESSERTS
$75 per adult | $35 per child

ENTRÉES

BACON-WRAPPED BEEF MEATLOAF (GF)
Waygu Beef | Molasses BBQ Glaze

BLACKENED COBIA (GF)
Mango-Black Bean Pico

BRAISED SHORT RIBS (GF)
Herb Gremolata

CIDER-BRAISED PORK (GF)
Pearl Onions | Roasted Wild Mushrooms

ROASTED CHICKEN BREAST (GF)
Lemon-Caper Butter

BUFFETS

BABY SPINACH SALAD (GF)
Baby Spinach | Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

CHOPPED SALAD (GF,V)
Charred Pepper | Cucumbers | Pickled Onion
Tomato | Buttermilk Ranch Dressing

FARM HOUSE SALAD (GF,V)
Mixed Greens | Carrot | Cheddar | Cucumber
Herb Croutons | Herb Buttermilk Dressing

GRAINS & GREENS (GF,V)
Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre
Dried Cherries | Local Honey Vinaigrette

SUN-DRIED TOMATO CAESAR SALAD
Romaine | Focaccia Croutons | Shaved Parmesan

SALADS

BACON-MOLASSES BRUSSELS SPROUTS (GF)

BALSAMIC BROWN BUTTER GREEN BEANS (GF,V)

CREAMY SMOKED CHEDDAR GRITS (GF,V)

ROASTED GARLIC WHIPPED POTATOES (GF,V)

BAKED MAC N’ CHEESE (V)

CHEESY HASH BROWN CASSEROLE (GF,V)

HERB-ROASTED FINGERLING POTATOES (GF,VE,V)

ROASTED SEASONAL VEGETABLES (GF,VE,V)

ACCOMPANIMENTS

ADD-ONS

Additional Salad $6 PER PERSON
Additional Accompaniment $5 PER PERSON
Additional Entrée $9 PER PERSON
Additional Dessert $5 PER PERSON

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Requires a minimum order of 25 guests

- GF - Gluten Free | VG - Vegan | V - Vegetarian -

INCLUDES:
Filtered Water | Coffee & Hot Herbal Teas

3-COURSE DINNER
(1) SOUP - OR - SALAD | (2) PRE-SELECTED ENTRÉES | (1) DESSERT
$75 per person

4-COURSE DINNER
(1) SOUP | (1) SALAD | (2) PRE-SELECTED ENTRÉES | (1) DESSERT
$90 per person

ENRÉES

12-HOUR LAMB SHANK (GF)
Creamy Goat Cheese Polenta | Roasted Broccolini
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

BEEF SHORT RIB POT ROAST (GF)
Truffle Whipped Potatoes | Roasted Baby Carrots
Creamy Wild Mushroom-Sherry Semi Glace | Young Herbs

BLACKENED COBIA (GF)
Aged Cheddar Grit Cake | Braised Mustard Greens
Roasted Tomato Butter

GRILLED BONE-IN PORK CHOP (GF)
Roasted Sweet Potato Hash | Bacon-Molasses Brussels Sprouts
Black Fig-Redeye Gravy

GRILLED CELERY ROOT AU POIVRE (GF,V)
Truffled Whipped Potatoes | Honey-Roasted Baby Carrots | Roasted Vegetable
3-Peppercorn "Demi Glace"

PAN ROASTED SALMON (GF)
Saffron Couscous Risotto | Piquillo Pepper-Olive Oil Coulis | Shaved Asparagus Salad

ROASTED CAULIFLOWER WELLINGTON (GF,V)
Wild Mushroom Duxelle | Roasted Parsnip | Gruyère Cheese | Puff Pastry
Spiced Cider Gastrique

ROASTED CHICKEN BREAST (GF)
Butter-Whipped Sweet Potatoes | Applewood Bacon Collard Greens
Bourbon-Maple Glaze

DESSERTS

KEY LIME CHEESECAKE
Vanilla Bean Whipped Cream | Strawberry-Rum Coulis

BLUEBERRY CRISP
Granola Crumble | Lemon Whipped Cream

CRÈME BRÛLÉE (GF)
Burnt Sugar | Fresh Berries

STRAWBERRY SHORTCAKE
Buttermilk Biscuit | Vanilla Bean Whipped Cream

FLOURLESS CHOCOLATE TORTE (GF)
Bourbon Caramel | Espresso Whipped Cream

SALTED BUTTERSCOTCH BREAD PUDDING
Espresso Crème Anglaise | Toasted Almonds

PLATED DINNER

BABY SPINACH SALAD (GF)
Baby Spinach | Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

CHOPPED SALAD (GF,V)
Charred Pepper | Cucumbers | Pickled Onion
Tomato | Buttermilk Ranch Dressing

FARM HOUSE SALAD (GF,V)
Mixed Greens | Carrot | Cheddar | Cucumber
Herb Croutons | Herb Buttermilk Dressing

GRAINS & GREENS (GF,V)
Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre
Dried Cherries | Local Honey Vinaigrette

SUN-DRYED TOMATO CAESAR WEDGE SALAD
Romaine | Focaccia Croutons | Shaved Parmesan

SOUPS

CHILLED GAZPACHO VERDE (GF,V)
Pickled Cucumber | Herb Crema

ROASTED CORN CHOWDER (V)
Corn Bread Crouton | Pickled Sweet Corn

STEWED TOMATO BISQUE (V)
Grilled Cheese Croutons

WILD MUSHROOM BISQUE (GF,V)
Truffle Crème Frâiche | Chives

Bread & Butter $3 per person

Upgrade to Duo Entrée - Please Inquire for Additional Menu

Custom Menus Available Upon Request

add-ons

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BAR SERVICES

CONSUMPTION BAR
Consumption Bar is Settled Post Event
Requires a Minimum Spend of $500 per Bar
$150 per Bartender up to (2) Hours of Service

DOMESTIC BEER - $7 PER
CRAFT/IMPORTED BEER - $8 PER
WINE - $12 PER
PREMIUM LIQUOR - $10 PER | TOP SHELF LIQUOR - $14 PER
CANNED SODAS & BOTTLED WATER - $5 PER

CASH BAR
Guests Purchase Their Own Beverages
Requires a Minimum Spend of $500 per Bar
$200 per Bartender up to (2) Hours of Service
Cash Pricing Includes Sales Tax

DOMESTIC BEER - $8 PER
CRAFT/IMPORTED BEER - $9 PER
WINE - $13 PER
PREMIUM LIQUOR - $11 PER | TOP SHELF LIQUOR - $15 PER
CANNED SODAS & BOTTLED WATER - $6 PER

HOSTED BAR
The Cost for Bar Services and Drinks are Paid in Advance by Host
ALL PACKAGES ARE BASED ON (2) HOURS OF SERVICE
Each Additional (1) Hour - $5 per Person
$150 per Bartender up to (2) Hours of Service

BEER & WINE BAR | $26 PER PERSON
Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

PREMIUM BAR | $30 PER PERSON
Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

TOP SHELF BAR | $38 PER PERSON
Assorted Domestic & Craft Beers | Red & White Wines
Top Shelf Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

BARS & BARTENDERS

CONSUMPTION & HOSTED BAR
Requires (1) Bartender per (75) Guests
Requires a Bartender Fee of $150 per Bartender

NO-HOST BAR
Requires (1) Bartender per 100 Guests
Requires a Bartender Fee of $200 per Bartender
Bar Set-Up Fee of $150 Waived After
$500 Minimum Spend is Met, per Bar

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