

EXECUTIVE BREAK SUGGESTIONS

MORNING BREAK

Chilled Orange and Cranberry Juice
Fresh Baked Muffins
European Blend Danish Pastries
Bagels with Assorted Cream Cheese
Fresh Sliced Fruit with Yogurt Dip
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

(Coffee refreshed throughout morning)

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea
Assorted Pepsi Soft Drinks

(Choice of Two Snacks)

Fresh Baked Giant Pretzels
Assorted Granola and Fruit Bars
Assorted Fresh Baked Cookies
Fresh Baked Fudge Brownies
Fresh Fruit Cups with Assorted Yogurt
Vegetable Platter with Special Chefs Dip

Special Combination Package available.



321.784.4800

20% service charge and 6% sales tax will be added

EXECUTIVE MEETING PACKAGE

MORNING BREAK

Chilled Orange and Cranberry Juices
Fresh Baked Muffins
Assorted Danish Pastries
Bagels with Assorted Cream Cheese
Fresh Fruit Montage
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea

LUNCHEON

(Choose One)

Grilled Chicken Caesar Salad

Taco Salad

Deli Board Buffet

Baked Stuffed Shells

All served with Italian Meatballs, Sweet Italian Sausage, a Tossed Garden Salad with Golden Italian Dressing, Fresh Baked Garlic Bread Sticks and Chef's Choice of Dessert

Chicken Florentine

Sirloin Beef Tips

Both Served with Chef's Choice of Vegetable, Appropriate Starch and House Salad, Accompanied with Fresh Baked Gourmet Dinner Rolls and Chef's Choice of Dessert.

AFTERNOON BREAK

Fresh Brewed Coffee, Iced Tea, Assorted Pepsi Soft Drinks

(Choice of Two)

Seasonal Vegetable Medley Platter, Fresh Fruit Platter,
Assorted Fresh Baked Cookies or Fresh Baked Fudge Brownies.



321.784.4800

20% service charge and 6% sales tax will be added

A LA CARTE REFRESHMENT SELECTIONS

BAKED GOODS

(Per Dozen)

European Assortment Danish Croissants

Fresh baked Muffins

Bagels with Cream Cheese

Glazed Donuts

Chocolate Fudge Brownies

Chocolate Chip Cookies

Fresh Baked Cookies

BEVERAGES

(Per Gallon)

Fresh brewed Coffee

Iced Tea

Orange Juice

Lemonade

Flavored Hot Tea

Assorted Sodas

Bottled Water

Assorted Individual Juices

SNACKS

Granola Bars

Assorted Fruit Yogurts

Candy Bars

Ice Cream Bars



321.784.4800

20% service charge and 6% sales tax will be added

DELI BOARD LUNCH BUFFET

(Choose Two)

Red Roasted Creamy Potato Salad
Old Fashion Cole Slaw
Tri Color Pasta Salad with Vegetables
Tossed Garden Salad with Ranch Dressing

Includes:

Sliced Roast Beef
Smoked Turkey Breast
Carved Honey Glazed Ham
Genoa Salami
Baby Swiss Cheese
American Yellow Cheese
Provolone Cheese

Deluxe Relish Tray
Lettuce Tomato and Onion
Pepperocini, Dill Pickle Spears
and Assorted Condiments

CHEF'S SELECTION OF DESSERT

Fresh Baked Croissants and Kaiser Rolls
Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 30 Guests



321.784.4800

20% service charge and 6% sales tax will be added

POOLSIDE MENU

Grilled Chicken Caesar Salad

*Fresh Torn Romaine Lettuce Gently Tossed with Grated Parmesan Cheese
and Special Caesar Dressing added to Seasoned Croutons
and Grilled Chicken Breast*

Grilled Chicken Breast Sandwich

*Fresh Chicken Breast Lightly Grilled with Special Spices
Served on a Fresh Butter Croissant
with Lettuce, Tomato and Onion*

Blast Off Burger

*A Quarter Pounder, Grilled the Way You Want
Served with Lettuce, Tomato and Onion
with Your Choice of American, Swiss or Provolone Cheese
on a Fresh Kaiser Roll*

Club Sandwich

*Fresh Sliced Imported Ham and Turkey Breast
Served with Lettuce, Tomato and Bacon on Your Choice of
White, Wheat or Rye Bread*

All Sandwiches Served with Your Choice of:

Onion Rings French Fries Fresh Fruit

And Your Choice of:

Iced Tea Pepsi Diet Pepsi Sprite Mountain Dew Dr. Pepper



321.784.4800

20% service charge and 6% sales tax will be added

THE ITALIAN LUNCH BUFFET

Classic Caesar Salad

Baked Stuffed Jumbo Shells

Chicken Cacciatore

Italian Meatballs

Assorted Italian Pastries

Fresh Baked Italian Scaly Bread

Garlic Bread Sticks

DESSERT

Chef's Selection of Dessert

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 35 Guests



321.784.4800

20% service charge and 6% sales tax will be added

THE LUAU LUNCH BUFFET

(Choice of Two)

Grilled Beef Kabobs

*Pure Beef Cubes Marinated in a Special Blend of Spices
Combined with Peppers, Onion and Mushrooms
then Grilled to Perfection*

Grilled Pork Kabobs

*Pork Gently Combined with Peppers and Onions
then Seasoned and Grilled and Served with Pineapple Wedges*

Grilled Chicken with Mango Chutney

*Tender Young Chicken Breast Marinated in a Sweet Vidalia Blend
and Grilled then Served with Mango Chutney*

(Choice of Two)

Rice Pilaf

*Oven Roasted Red Potato Salad
Cheese and Fruit Montage*

Key Lime Pie

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon



321.784.4800

20% service charge and 6% sales tax will be added

THE MEXICAN LUNCH BUFFET

(Choice of One)

Build your own Tacos

Pure Ground Beef browned and added to Crispy Taco Shells served with Diced Tomatoes, Onion, Peppers and Shredded Lettuce then Topped with Three Cheeses

Ham and Cheese Quesadillas

Fresh Sliced Ham added to Cheddar Cheese then Grilled in a Flour Tortilla Shell and Served with Sour Cream and Guacamole

Beef or Chicken Fajitas

Beef or Chicken Slices Marinated in a Special Blend of Spices then Grilled and Served with Sautéed Peppers and Onions and Complimented with Sour Cream and Guacamole

(Choice of Two)

Mexican Rice

Refried Beans

Spanish Paella

Served with:

Lettuce, Tomato and Sour Cream
Tortilla Chips with Salsa and Guacamole

DESSERT

Chef's Selection of Dessert

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon



321.784.4800

20% service charge and 6% sales tax will be added

ALL AMERICAN BARBECUE LUNCH BUFFET

(Choice of One)

Barbecued Chicken Quarters

*Generous Portions of Split Chicken Quarters
Grilled with a Special Barbecue Sauce*

Barbecued Spareribs

*Pure Beef Spareribs Gently Coated in a Tangy Barbecue Sauce
and Grilled to Perfection*

The All American Cheeseburger

*The All Time Favorite of Ground Beef Married with Just the Right Amount of Seasoning
then Flame Broiled and Served with all the Trimmings*

(Choice of Two)

Creamy Cole Slaw

Freshly Made With All the Right Ingredients

Pasta Salad

Tri-Color Pasta Combined with Fresh Vegetables then Tossed in a Special Chefs Blend Sauce

Potato Salad

Fresh Baked Potatoes, Sliced and Cubed then Combined with Special Seasoning and a Creamy Sauce

Corn on the Cob

Steamed Sweet Corn Served with Whipped Butter

Includes:

Hot Rolls and Butter

American Apple Pie

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum of 35 guests



321.784.4800

20% service charge and 6% sales tax will be added

THE ALL AMERICAN BARBECUE BUFFET

(Choice of Two)

Grilled Cheeseburgers
All Beef Hot Dogs
Barbecue Chicken Quarters
Barbecue Pork
Barbecue Beef
Barbecue Spareribs

(Choice of Four)

Creamy Cole Slaw
Tri-Color Pasta Salad
Red Potato Salad
Garden Salad
Baked Beans
Green Beans and Bacon
Cheesy Macaroni and Ham Bake
Garlic Mashed Potatoes
Updated Scalloped Potatoes
Corn on the Cob

(Choice of One)

Glazed Éclair Ring
American Apple Pie
Peach Cobbler
Pecan Pie

Served with:

Fresh Baked Corn Bread

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 35 Guests

321.784.4800

20% service charge and 6% sales tax will be added



THE ITALIAN DINNER BUFFET

Antipasto Salad

Classic Caesar Salad

Baked Stuffed Jumbo Shells

Baked Stuffed Eggplant Parmesan

Chicken Cacciatore

Italian Meatballs

Hot and Sweet Italian Sausage

Assorted Italian Pastries

Fresh Baked Italian Scaly Bread

Garlic Bread Sticks

DESSERT

Chef's Selection of Dessert

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 35 Guests



321.784.4800

20% service charge and 6% sales tax will be added

THE LUAU

(Select Two)

Roasted Pork Loin

Complimented with Pineapple and Kiwi Fruit

Pork Kebabs

Served with Roasted Apples

Grilled Beef Kabobs

With sautéed Mushrooms, Peppers and Onions

Crab Cakes with Brandy Dijon Sauce

Grilled Chicken with Mango Chutney

Fried Seafood Montage

Served with:

Rice Pilaf

Oven Roasted Red Potato

Cheese and Fruit Montage

Pasta Salad with Crab Meat

Mixed Green Garden Salad

(Choice of One)

Coconut Cream Pie

Key Lime Pie

Lemon Meringue Pie

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum of 35 Guests

321.784.4800

20% service charge and 6% sales tax will be added



THE MEXICAN BUFFET

(Choice of Two)

Chicken Fajitas

Served with Fresh Grilled Peppers and Onion

Beef Fajitas

Served with Fresh Grilled Peppers and Onion

Tacos

Beef Burritos

Ham and Cheese Quesadillas

Cheese Enchiladas

All Time Favorite Chili

Served with:

Spanish Paella

Mexican Rice

Refried Beans

Flour Tortillas

Lettuce, Tomato and Sour Cream

Tortilla Chips with Salsa, Guacamole and Queso

DESSERT

Chef's Selection of Dessert

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 35 Guests

321.784.4800

20% service charge and 6% sales tax will be added



PLATED LUNCHESES

FOR STARTERS

(Choice of one)

Chef's Garden Salad

*Seasonal Mixed Greens
Topped with Tomatoes, Cucumbers, Peppers
and Served with Ranch and Italian Dressing*

Classic Caesar Salad

*Fresh Torn Romaine Lettuce,
Gently Tossed in a Creamy Caesar Dressing
with Croutons and Parmesan Cheese*

ENTREES

Sliced Roast Beef Bordelaise

*Tender Sliced Beef Topped with Sautéed Mushrooms
and Onions in a Rich Bordelaise Sauce.
accompanied with Baby Baker Potatoes and Steamed Vegetables*

Chicken Cordon Bleu

*Tender Young Chicken Breast
Stuffed with Ham and a Special Cream Sauce then
Partnered with Rice Pilaf and Steamed Malibu Vegetable Medley*

Chicken Piccata

*Boneless Chicken Breast
Sautéed with Capers, White Wine
and Lemon Butter Sauce, and accompanied with
Wild Rice and a Baby Baker Roasted Potato*



321.784.4800

20% service charge and 6% sales tax will be added

PLATED LUNCHESES CONTINUED...

Fresh Baked Tilapia

*Seasoned Tilapia Served with Garlic Mashed Potatoes
and Brown Gravy and Seasonal Vegetable Medley*

Surf & Turf

*6 Oz. Sirloin Steak with Braised Shrimp & Scallops
Served with Baked Potato and Vegetables*

Beef Stroganoff

*Slice Sirloin Gently Sautéed and Grilled
and Served on a Bed of Egg Noodles then Topped with a
Special Sauce Accompanied with Steamed Vegetable Medley*

DESSERTS

(Choice of one)

Triple Chocolate Layer Cake

New York Style Cheese Cake

Key Lime Pie

Chocolate Mousse

All lunches served with:

Fresh baked Rolls, Butter

Coffee, Tea or Iced Tea with lemon



321.784.4800

20% service charge and 6% sales tax will be added

DINNER BUFFET

SALADS

Chef's Special Fresh Garden Salad
Marinated Tomatoes and Cucumbers
Classic Caesar Salad
Pasta Vinaigrette
Fresh Fruit Salad
Red Skin Potato Salad

ENTREES

Chicken Montego
*Seasoned Chicken Breast Lightly Browned
then Sautéed in a Creamy Celery Sauce
accented with Button Mushrooms*

Chicken Marsala
*Boneless Breast of Chicken
Sautéed with Sliced Mushrooms
and Marsala Wine*

Sliced Sirloin Bordelaise
*Thinly Sliced Roast Beef
Sautéed with Mushrooms and Onions
and Served with a Rich Bordelaise Sauce*

Grilled MAHI-MAHI
Grilled and Marinated in the Chef's Special Sauce

Stuffed Pork Tenderloin
*Chef's Cut of Special Pork Loins
Stuffed with Fresh Herbs
and a Special Mixture of Breaded Apple Cider*



321.784.4800

20% service charge and 6% sales tax will be added

DINNER BUFFET CONTINUED...

Pasta Favorites

Tomato Basil Fettuccine

Fettuccine Prepared al Dente

then Tossed in a Tomato Basil Marinara Sauce

Spinach Linguini

Linguini Mixed with a Creamy Spinach White Sauce

Fettuccine Alfredo

*Pasta Fettuccine Combined with a Fresh Cream Sauce
and Aged Parmesan and Romano Cheese*

ACCOMPANIMENT

Roasted Red Potato with Rosemary

Garlic Mashed Potato with Brown Gravy

Red Roasted Potato with Parsley

Rice Pilaf or Seasoned Wild Rice

Green Bean Almandine

Tuscan Blend Vegetable Medley

Steamed Broccoli and Cauliflower

DESSERTS

Key Lime Pie

Bourbon Pecan Pie

New York Deli Cheesecake

Triple Chocolate Layer Cake

Chocolate Mousse

ENHANCEMENTS

Red Velvet Cake

Strawberry Delight

Chocolate Éclair Cream Puffs

321.784.4800

20% service charge and 6% sales tax will be added



DINNER BUFFET CONTINUED...

All Buffets Served With:

Fresh Baked Rolls, Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

**Three Salads, Three Entrées, One Pasta Entrée,
Four Accompaniments and Two Desserts**

**Three Salads, Two Entrees, One Pasta Entrée
Three Accompaniments and Two Desserts**

**Two Salads, Two Entrees, One Pasta Entrée
Two Accompaniments and One Dessert**

Minimum 35 Guests



321.784.4800

20% service charge and 6% sales tax will be added

PLATED DINNERS

FOR STARTERS

(Choice of One)

Chef's Garden Salad

*Seasonal Mixed Greens
Topped with Tomatoes, Cucumbers, Peppers
and Served with House Dressing*

Classic Caesar Salad

*Fresh Torn Romaine Lettuce,
Gently Tossed in a Creamy Caesar Dressing
with Croutons and Parmesan Cheese*

ENTREES

Sliced Roast Beef Bordelaise

*Tender Sliced Beef Topped with Sautéed Mushrooms
and Onions in a Rich Bordelaise Sauce*

Prime Rib of Beef Au Jus

*Herb Coated and Roasted Prime Rib,
Served with its own Natural Juices and
Creamy Horseradish Sauce*

Chicken Marsala

*Tender Young Chicken Breast
Sautéed with Sliced Mushrooms and Marsala Wine*

Chicken Piccata

*Boneless Chicken Breast
Sautéed with Capers, White Wine
and Lemon Butter Sauce*



321.784.4800

20% service charge and 6% sales tax will be added

PLATED DINNERS CONTINUED...

Fresh Salmon

(Baked or Broiled)

Surf & Turf

6 Oz. Sirloin Strip Steak with Broiled Shrimp & Scallops

ACCOMPANIMENTS

(Choice of One)

Rice Pilaf

Baked Potato

Garlic Mashed Potatoes

Parsley Red Roasted Potato

(Choice of One)

Green Beans Almandine

Tuscan Blend Vegetable Medley

Steamed Broccoli and Cauliflower

Candied Carrots

DESSERTS

(Choice of One)

Triple Chocolate Layer Cake

New York Style Cheese Cake

Key Lime Pie

Chocolate Mousse

All Dinners Served with:

Fresh Baked Rolls, Butter

Coffee, Decaffeinated Coffee, Tea and Iced Tea with Lemon

Minimum 30 Guests

321.784.4800

20% service charge and 6% sales tax will be added



HORS D' OEUVRES

Fresh Fruit Mirror Display & Cheese Montage

Fresh Seasonal Fruit Small (20 ppl)

Medium (50 ppl) Large (75 ppl)

Vegetable Crudités with Ranch Dip

Broccoli, Cauliflower, Peppers, Carrots and Celery

Sliced and Served with a Creamy Ranch Dip

Small (20 ppl) Medium (50 ppl) Large (75 ppl)

Jumbo Gulf Shrimp

Local Caught Shrimp Served with Lemon Wedges and Tangy Cocktail Sauce

Assorted Tea Sandwiches

Petite Sandwiches filled with an Assortment of Tuna, Egg, Ham and Chicken Salad

Served on an Array of Specially Prepared Breads

Asparagus Spears

Steamed Asparagus Gently Rolled in a Layer of Pressed Bread

with Mayonnaise and Just a Dash of Paprika

Deviled Eggs

Large Eggs, Hardened and Split,

then Filled with a Spiced Mixture of Egg Yolk and Dry Mustard

Genoa Salami Coronets with Cream Cheese

Genoa Salami Rolled and Filled with Herbed Cream Cheese

Smoked Salmon on Rye

Smoked Salmon and Placed on a Bed of Sour Cream and Sprinkled with Capers

Prosciutto Wrapped Melon

Imported Prosciutto Gently Wrapped Around Cantaloupe

and Honeydew Melons

All Hors D' oeuvres priced per 100 pieces.

321.784.4800

20% service charge and 6% sales tax will be added



HORS D' OEUVRES CONTINUED...

HOT HORS D' OEUVRES

Spanikopita

Cocktail Franks in Puffed Pastry

Coconut Shrimp with Orange Sauce

Mozzarella Sticks with Marinara

Petite Quiche Assortment

Italian Meatball Marinara

Swedish Meatballs

Buffalo Wings and Bleu Cheese

Assorted Spring Rolls

Chicken Tenders

Scallops Wrapped in Bacon

Mushroom Caps Stuffed with Crab Meat

Teriyaki Beef Brochettes

Bacon and Cheddar Potato Skins

Kielbasa Wedges

Chicken Teriyaki Sticks

All Hors D' oeuvres priced per 100 pieces.



321.784.4800

20% service charge and 6% sales tax will be added

CARVING STATIONS

Virginia Baked Ham

(Serves Approx. 50)

Served with Dijon Mustard and Mayonnaise

Roast Breast of Turkey

(Serves Approx. 50)

With a Cranberry Relish and Mayonnaise

Tenderloin of Beef

(Serves Approx. 50)

Seasoned and Served with Béarnaise Sauce



321.784.4800

20% service charge and 6% sales tax will be added