

2025 BANQUET & EVENT MENUS



Ponte Vedra Inn & Club

BANQUET & EVENT MENU

The Ponte Vedra Inn & Club has served as host to many of the nation's most influential groups and business leaders. Our Conference Center is beautifully designed for comfort and functionality, while its event spaces are truly second-to-none. Since 1989, our award-winning venue has provided the very best in conference services for corporate meetings, business retreats and incentive outings.



Ponte Vedra Inn & Club

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1.800.234.7842

www.pontevedra.com



WELCOME!

We understand that food is an important element to any event. My team will provide every client with an individualized culinary styling resulting in boldly inspired flavors and artfully imaginative meals. Each dish intends to delight your guests by blending timelessly elegant menus with innovative presentations and imagination. We will provide you and your guests with our award-winning AAA Five-Diamond service and culinary excellence at your upcoming event.



Guten Appétit!

A handwritten signature in black ink, appearing to read "Hermann Muller". The signature is stylized and fluid, with a long horizontal stroke at the end.

Hermann Muller

Executive Chef | Ponte Vedra Inn & Club



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BREAKFAST | CONTINENTAL



THE FLORIDA DELUXE

Minimum of 15 Persons

Freshly Squeezed Orange
and Grapefruit Juice

Seasonal Fruit & Berries
Yogurt Parfaits
Assorted Yogurts
Muffins and Coffee Cakes
Danishes and Croissants

Assorted Bagels
Cream Cheese, Butter
and Preserves

Smoked Salmon
Eggs, Capers, and Onions

Assorted Cereals
Whole and Skim Milk
Brown Sugar Oatmeal
with Raisins

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$52 per Person

THE ALL AMERICAN

Minimum of 10 Persons

Freshly Squeezed Orange
and Grapefruit Juice

Seasonal Fruit and Berries

Assorted Yogurts

Freshly Baked Muffins
Danishes and Croissants
Assorted Bagels
Cream Cheese, Butter
and Preserves

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$48 per Person

CONTINENTAL UPGRADES

Choice of Breakfast Meat:

Bacon, Sausage or Ham
\$15 per Person

Scrambled Eggs
\$16 per Person

Quiche Lorraine
or Spinach Quiche
\$22 per Person

Sausage, Egg
and Cheese Biscuits
\$18 per Person

Dry Cereal
\$10 per Person

Eggs, Ham and
Cheese Croissant
\$19 per Person

Fried Egg on English Muffin
\$18 per Person

Breakfast Burger
\$22 per Person

Crispy Hashbrowns
with Toppings
\$13 per Person

Hard Boiled Eggs
\$8 per Person

BREAKFAST | BOXED



ITS A WRAP!

Minimum of 10 Persons

Breakfast Wrap
Scrambled Eggs
Bacon
Cheddar Cheese
Diced Tomatoes

Freshly Baked Muffins

Fresh Whole Fruit

Bottles of Orange Juice

Freshly Brewed Coffee

\$48 per Person

RISE & SHINE

Minimum of 10 Persons

Breakfast Sandwich
Scrambled Eggs
Breakfast Sausage
Cheddar Cheese

Freshly Baked Muffins

Fresh Fruit Salad

Bottles of Orange Juice

Freshly Brewed Coffee

\$48 per Person

BAGEL BOX

Minimum of 10 Persons

Choice of One Bagel Sandwich, Preselected

OPTION #1

Lox Bagel Sandwich
Chive Spread, Smoked Salmon
Cucumber, Tomato, Red Onion, Capers

OPTION #2

Avocado Bagel Sandwich
Sriracha Garlic Spread, Smashed Avocado
Tomato, Arugula, Egg Fritata

Whole Fruit

Bottles of Orange Juice

Freshly Brewed Coffee

\$56 per Person

FRUIT & GRAIN

Minimum of 10 Persons

Coffee Crumb Cake

Fresh Fruit Salad

Yogurt Parfait

Bottles of Orange Juice

Freshly Brewed Coffee

\$40 per Person

BREAKFAST | PLATED



THE EYE OPENER

Minimum of 10 Persons

Freshly Squeezed
Orange Juice

Seasonal Fruit
and Berries

Assorted Freshly
Baked Pastries

Fluffy Scrambled
Eggs, and Bacon

Breakfast Potatoes

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$52 per Person

DEEP SOUTH

Minimum of 10 Persons

Freshly Squeezed
Orange Juice

Assorted Freshly
Baked Pastries

Deep South Martini
Cubed Watermelon
Strawberry
Blackberry

Southern Chicken Benedict
Crispy Fried Chicken Breast
Poached Eggs
Grilled Cornbread
Pimento Cheese
Red Pepper Jelly
Tabasco Hollandaise

Breakfast Potatoes

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$64 per Person

THE FIRST COAST

Minimum of 10 Persons

Freshly Squeezed
Orange Juice

Seasonal Fruit
and Berries

Assorted Freshly
Baked Pastries

Breakfast Wrap
Scrambled Eggs
Avocado Salad
Pork Sausage
Cheddar Cheese

Loaded Hash Brown
Breakfast Potatoes

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$52 per Person

BREAKFAST | BUFFETS



THE SUNRISE BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice

Seasonal Smoothies

Seasonal Fruit and Berries

Yogurt Parfait, Mixed Berries
Mint, House Made Granola, Honey

Scrambled Eggs with:
Sautéed Onions, Peppers
Ham, Chive, Tomatoes

Crisp Bacon
Chicken Apple Sausage
Breakfast Potatoes
Onions and Fresh Peppers

Selection of Danishes, Muffins
Bagels, Croissants
Butter, Preserves, Cream Cheese

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$62 per Person

WAKE UP CALL BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice

Fresh Fruit Display

Assorted Freshly Baked Pastries

Ultimate Egg Croissant
Smoked Bacon, Scrambled Eggs
Smashed Avocado, Garlic Butter
Cheddar Cheese, Warmed Croissant

Mediterranean Egg White Frittata
Spinach, Sun Dried Tomatoes
Onions, Feta Cheese

Hash Browns

Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$57 per Person

BREAKFAST | BUFFETS



THE SOUTHERN BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Seasonal Smoothies
Seasonal Fruit and Berries
Yogurt Parfait, Mixed Berries
Mint, House Made Granola, Honey
Scrambled Eggs
Crispy Chicken Biscuit
Gravy, Caramelized Onions
Creamy Cheddar Grits
Crisp Bacon
Seasonal Berry Coffee Cake
Mini Glazed Cinnamon Rolls
Chocolate Croissants
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$66 per Person

HEALTHY START BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Oatmeal with Superfood Toppings
Yogurt Parfaits wth House Made Granola
Fruit Smoothies
Sliced Seasonal Fruits and Berries
Egg Beater Scramble
Peppers, Onions, Tomatoes, Herbs
Whole Grain French Toast
Impossible Sausage
Maple Syrup and Fresh Berries
Banana Bread (VG)
Orange and Coconut Chia Pudding
Almond and Coconut Milks
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$66 per Person

BREAKFAST | BRUNCH



PONTE VEDRA BRUNCH BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange and Grapefruit Juice
Chocolate Croissant, Assorted Danishes
Banana Bread

Yogurt Parfait with House-made Granola
and Mixed Berries

Southern Martini
with Watermelon and Strawberries

Smoked Salmon Board
with Traditional Accompaniments

Traditional Eggs Benedict
Poached Eggs on an English Muffin
with Canadian Bacon
Hollandaise Sauce, Black Truffles

Pancakes with Berries, Syrup and Honey

Breakfast Potatoes with Onions and Peppers

\$70 per Person

FIRST COAST CHAMPAGNE BAR

Minimum of 25 Persons - 2 Hour Bar

Ponte Vedra House Champagne, Freshly Squeezed
Orange Juice, Cranberry Juice, and Peach Purée
Fresh Seasonal Fruits to Garnish

\$20 per Person

BUILD YOUR OWN BLOODY MARY BAR

Minimum of 25 Persons - 2 Hour Bar

Ponte Vedra Deluxe Vodka, Fat and Juicy Bloody
Mary Mix, Bloody Mary Fixings to Include:
Bacon, Olives, Lemons, Limes, Assorted Hot
Sauces, Worcestershire Sauce, Ground Black
Pepper, and Celery Salt

\$20 per Person

BREAKFAST | ENHANCEMENTS



Chef-Attended FRENCH TOAST STATION Minimum of 10 Persons

Toppings to Include:
Fresh Berries, Butter, Maple Syrup
Honey, Pecans, Whipped Cream
Chocolate Sauce, Strawberry Sauce

\$21 per Person



Chef-Attended SHRIMP & GRITS STATION Minimum of 10 Persons

Homemade Grits with Toppings to Include:
Datil Pepper Garlic Butter Shrimp
Cheddar and Pepper Jack Cheese, Butter
Green Onions, Bacon Jam

\$20 per Person

BUTTERMILK BISCUIT BAR Minimum of 10 Persons

Toppings to Include:
Assorted Jellies and Jams, Peppered Gravy
Nut Butters, Local Honey, Butter, Maple Syrup

Proteins Options to Include:
Southern Fried Chicken, Country Ham

\$19 per Person | \$34 with Proteins

Chef-Attended PANCAKE STATION Minimum of 10 Persons

Toppings to Include:
Fresh Berries, Butters, Syrups, Honey, Pecans
Whipped Cream, Chocolate Chips
Fruit Compotes, Sprinkles, Marshmallows

\$21 per Person

OATMEAL STATION Minimum of 10 Persons

Homemade Oatmeal with Toppings to Include:
Fresh Berries, Brown Sugar, Cinnamon, Raisins
Sliced Almonds, Chia Seeds, Pepitas, Goji Berries

\$16 per Person

Chef-Attended OMELET STATION Minimum of 25 Persons

Omelets with Toppings to Include:
Diced Ham, Mushrooms, Onions, Peppers
Cheddar Cheese, Feta Cheese, Salsa
Cured Roasted Tomato, Bacon
Spinach, Smoked Salmon

\$45 per Person

BREAKFAST | A LA CARTE | UPDGRADES



BEVERAGES

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas, Herbal
\$98 per gallon

Grapefruit, Tomato, Cranberry
Freshly Squeezed Orange Juice
\$85 per gallon

Assorted Soft Drinks
\$7.5 each

Red Bull
\$12 each

Bottled Juices
\$8 each

Bottled Water
\$8 each

Sparkling Water
\$8 each

Assorted Flavored Bottled Teas
\$8 each

Coconut Water
\$12 each

Kombucha
\$13 each

BAKED GOODS

Minimum of One Dozen

FROM THE BAKERY

Danish Pastries, Freshly Baked Croissants
and Muffins
\$80 per Dozen

SLICED COFFEE CAKES

Blueberry, Banana, Cream Cheese
Passion Fruit, Chocolate Chip, Cinnamon Crumb
\$78 per Dozen

MUFFINS

Blueberry, Raisin Bran, Double Chocolate
Florida Orange, Lemon Poppy
\$79 per Dozen

BAGELS

Plain, Sesame, Blueberry
Wheat and Everything
Served with Cream Cheese
\$70 per Dozen

SCONES

Lemon-Blueberry
Raspberry Almond
Chocolate Chip
\$75 per Dozen

BREAKFAST | A LA CARTE | ENHANCEMENTS



THE LIGHTER SIDE

Smoothies with Fresh Berries

\$15 per Person

Skewers of Fresh Fruit

\$80 per Dozen

Whole Seasonal Fruit

\$6 per Piece

Assorted Yogurt

\$59 per Dozen

Seasonal Fruit and Berries

\$15 per Person

Yogurt Parfait with Granola

\$18 per Person



TREATS AND SNACKS

Assorted Brownies and Blondies

Florida Lemon Bars

\$72 per Dozen

Peanut Butter Oat

Homemade Energy Bars

\$70 per Dozen

Ice Cream Bars and

Ice Cream Sandwiches

\$78 per Dozen

Domestic Cheese Display

\$40 per Person

COOKIES

Chocolate Chip, Oatmeal Raisin

Peanut Butter, and Sugar

\$82 per Dozen

Trail Mix

\$58 per LB

REFRESHMENTS | A.M. + P.M. BREAKS



HYDRATION BAR

Assorted Flavored Sparkling Water, Assorted Juices, Lemonade, Limeade, Fruit and Berries

\$22 per Person

COFFEE + ESPRESSO BAR

Minimum of 20 Persons

Cold Brew and Iced Coffee
Assorted Syrups
Creams and Toppings
Coffee Made to Order with
Flavored Syrups, Biscotti, Tea Cookies
Whipped Cream, Cinnamon Sticks
Sweeteners, Chocolate Shavings

\$30 per Person

Ripples Custom Coffee Machine Upgrade

\$200 per Event

SWEET 'N' SALTY BREAK

Minimum of 15 Persons

Peanut Butter Pretzels
Mozzarella Balls with Basil Oil
Brownies
Pecan Sandies
Fresh Whole Fruit
Trail Mix
Salted Caramel Pretzel Bark

\$30 per Person

FITNESS BREAK

Minimum of 15 Persons

Assorted Whole Seasonal Fruit
Crispy Vegetable Crudités
Spinach & Romesco Dips
Assorted Cheese and Crackers
Assorted Energy Bars
Hummus and Pita Chips
Protein Bites
Sparkling Water
Bottled Juices

\$36 per Person

CITRUS BREAK

Minimum of 15 Persons

Key Lime & Macadamia Nut Cookies
Key Lime Macarons
Orange Honey Cakes
Blueberry Lemon Coffee Cake
Fresh Whole Fruit
Freshly Squeezed Lemonade
Grapefruit San Pellegrino

\$28 per Person

MAKE YOUR OWN TRAIL MIX

Dried Fruits, Granola, Pretzels, Nuts
Yogurt Covered Raisins, Chex
Chocolate Covered Candies
Peanut Butter Pretzels

\$29 per Person

**All interludes are set up for 30 minute service. A charge of \$4 per Person will apply for each additional 30 minutes*

REFRESHMENTS | A.M. + P.M. BREAKS



**All interludes are set up for 30 minute service. A charge of \$4 per Person will apply for each additional 30 minutes*

REVITALIZE BREAK

Minimum of 15 Persons

Smart Water
Assortment of Protein Shakes
Freshly Pressed Juices
Assorted Homemade Energy Bars
Mixed Nuts
Watermelon Mint Skewers
Melon Ball "Martini"
Chocolate Dipped Berries

\$34 per Person

DOWN HOME BREAK

Minimum of 15 Persons

Buttermilk Biscuits
Cornbread Muffins
Skillet Cinnabun
Jams & Preserves
Flavored Butters & Local Honey
Lemonade, Peach Iced Tea

\$36 per Person

SMOOTHIE BREAK

Minimum of 25 Persons

Blended to Order

Protein Powders, Bee Pollen
Matcha, Chia And Hemp Seeds
Fresh Fruits, Spinach

\$35 per Person

FIESTA BREAK

Minimum of 15 Persons

SALSAS

Fire Roasted, Roja, Pepper Jelly

DIPS

Traditional Hummus & Guacamole

CHIPS

Corn Tortillas, Plantain Chips, Pita Bread

AGUA FRESCAS

Strawberry Lime, Coconut, Melon

\$34 per Person

CHOCOLATE BREAK

Minimum of 15 Persons

Chocolate Mousse Shot

Triple Chocolate Torte

Ganche Cream Tart

Bon Bons

Chocolate Dipped Strawberries

Hot S'mores

Vanilla Ice Cream

\$33 per Person

LUNCH | GRAB & GO



THE SANDWICH BOX

SELECT A SANDWICH

Pre selected quantities of the following sandwiches

Roast Beef Roll with Herbed Boursin on a Kaiser Roll

Roasted Turkey Breast with Sun-Dried Tomato Aioli on a Hoagie Roll

Ham and Pimento Cheese on Whole Grain

Grilled Vegetable Roll Up with Lemon Roasted Pepper Spread

Chicken Salad with Mayonnaise on Rye

*Select **one** from each of the following categories for **all** lunches. All to include fruit salad.*

SELECT A SIDE

Pasta Salad, Potato Salad or Cole Slaw

SELECT A SNACK

Pretzels, Chips

Whole Fruit or Granola Bar

SELECT A DESSERT

Key Lime Square, Chocolate Chip Cookie
Fudge Brownie or Blondie

\$46 per Person

THE PV SALAD

Tuna, Chicken and Shrimp Salads served on a Bed of Baby Greens Garnished with Grilled Asparagus, Tomato Cucumber and Artichokes

Fresh Seasonal Fruit and Berries

Key Lime Square

\$50 per Person

LUNCH | GRAB & GO



THE MARKETPLACE

*Minimum of 30 persons
Includes each of the following*

INDIVIDUAL SALADS

Pasta Salad
Seafood Salad
Chicken Salad
Florida Citrus Salad
Fresh Whole Fruit
Charcuterie Boxes

WRAPPED SANDWICHES

Grilled Vegetable Wrap
Pressed Italian Sandwich
Caprese on Herb Focaccia
Grilled Burger

CONDIMENTS STATION

House Made Spreads & Sauces
House Made Pickled Vegetables
Assorted Olives

SNACKS

Assorted Chips
Pretzels & Popcorn

DESSERTS

Jumbo Freshly Baked Cookies
S'mores Rice Krispies

\$85 per Person

THE EXECUTIVE

Minimum of 10 Persons

Soup du Jour

Greek Salad
Romaine, Shaved Onion,
Cucumbers, Feta Cheese,
Kalamata Olives, Oregano
Citrus Vinaigrette

Beef Tenderloin Sliders on
Brioche Rolls
Habanero Aioli with Fresh Herbs

Grilled Portobello Wrap
Cured Tomato, Artisan Lettuce,
Lemon Roasted Pepper Spread
Spinach Wrap

Heirloom Tomato Caprese
Pesto Aioli, Burrata, Prosciutto
Balsamic Glaze, Herb Focaccia

Fresh Seasonal Fruit and Berries

Fudge Brownie

\$52 per Person

LUNCH | PLATED SELECTIONS



THE ITALIAN

Minimum of 10 Persons

Freshly Baked Rolls

Burrata Salad
Heirloom Tomatoes, Frisée
Arugula, Toasted Pine Nuts
Lemon Oil, Vincotto Balsamic Glaze

Mushroom Ravioli
Grilled Vegetables, Pesto Oil
Roasted Red Pepper Alfredo

Tiramisu

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$65 per Person

THE EAST COAST

Minimum of 10 Persons

Freshly Baked Rolls

Florida Salad
Baby Lettuce, Orange and Grapefruit
Heirloom Tomato, Cucumber
Seasonal Berries, Hearts of Palm
Candied Pecans
Citrus Vinaigrette

Seared Mahi-Mahi
topped with Bacon Tomato Jam
Lemon Pepper Risotto, Asparagus Tips
Heirloom Tomatoes, Beurre-Blanc

Key Lime Pie
Raspberry Jam, Fresh Berries

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$70 per Person

LUNCH | PLATED SELECTIONS



THE SOUTH

Minimum of 10 Persons

Freshly Baked Rolls

Artisan Greens Salad
Heirloom Tomato, Roasted
Artichoke, Shaved Onion
Blue Cheese, Citrus Vinaigrette

Spice Rubbed Flat Iron Steak
Goat Cheese Polenta
Crispy Onions
Chimichurri Sauce
Seasonal Vegetables

Double Chocolate Mousse Tart
Salted Caramel

Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Teas

\$72 per Person

THE MAYPORT

Minimum of 10 Persons

Freshly Baked Rolls

Hydro Bibb Salad
Heirloom Tomatoes, Roasted
Beets, Goat Cheese, Cucumber
Cranberries, Sunflower Seeds
Basil Citrus Dressing

Blackened Red Snapper
Herbed Jumbo Shrimp
Congaree Penn Grits
Marinated Tomatoes
Garlic Spinach
Datil Pepper Beurre Blanc

Key Lime Meringue Tart
Fresh Berries

Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Teas

\$70 per Person

NORTH FLORIDA COUNTRY

Minimum of 10 Persons

Freshly Baked Rolls

Wedge Salad
Grape Tomatoes, Crumbled
Smoked Bacon, Cheddar Cheese
Garlic Ranch Dressing

Stuffed Airline Chicken
Spinach and Goat Cheese Stuffed
Seasonal Vegetable
Truffle Mashed Potatoes
Sage Jus

Lemon-Blueberry Cheesecake

Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Teas

\$68 per Person

LUNCH | COLD BUFFETS



THE TRADITIONAL DELI

Minimum of 15 Persons

Freshly Baked Rolls
Soup du Jour
Mixed Greens with Assorted Dressings
Potato Salad
Pasta Salad
Cole Slaw
Fresh Fruit Display

MEAT & CHEESE DISPLAY

Sliced Roast Beef
Oven Roasted Turkey Breast, Ham
Tuna Salad
Grilled Chicken Salad
with Peppers, Swiss Cheese
Aged Cheddar, Pimento Cheese

GARNISH DISPLAY

Sliced Tomatoes, Red Onions, Pickles
Mustard, Horseradish And Mayonnaise
Toasted Sliced Breads

Fruit Tart
Chocolate Decadence Cake

Freshly Brewed Regular
And Decaffeinated Coffee
Assorted Teas

\$62 per Person

THE SANDWICH EXPRESS

Minimum of 15 Persons

Freshly Baked Rolls
Soup du Jour
Mixed Greens Salad with Assorted Dressings
Individual Bags of Chips
Potato Salad
Tomato Cucumber Salad
Cole Slaw
Fruit Display

SANDWICH & WRAP DISPLAY

Roasted Beef on Wheat Kaiser
Tuna on Multi-Grain Bread
Ham and Cheese Wrap
Grilled Vegetable Wrap
Fresh Turkey Breast
and Boursin Cheese on Focaccia
S'mores Bar

Chocolate Chip Cookies

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$59 per Person

LUNCH | COLD BUFFETS



THE EXECUTIVE

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Mixed Greens with Assorted Dressings

Grilled Vegetable Salad

Sliced Tomato & Buffalo Mozzarella

Balsamic Vinaigrette, Fresh Basil

Asparagus Salad with Artichoke Hearts

Marinated Wild Mushroom Salad

with Grilled Asparagus

Stewed Onions with Balsamic Vinaigrette

Fresh Fruit Display

Pepper Encrusted Beef Tenderloin & Dijon Aioli

Sesame Seared Tuna with Wasabi, Ginger Slaw

with Roasted Peanut Sauce

Crab Salad

Herbed Grilled Chicken Breast Salad

with Tarragon Vinaigrette

Sautéed Shrimp with Roasted Peppers

Key Lime Pie, French Macarons

and Chocolate Decadence Cake

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$82 per Person

THE SALAD BAR BUFFET

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Mixed Greens Salad

with Assorted Dressings

Tomato Cucumber Salad

Pasta Salad “Verona”

with Marinated Vegetables

Assorted Relish Display

Fresh Fruit Display

Grilled Chicken Salad

with Tarragon Vinaigrette

Baby Shrimp Salad

with Dill Lemon Dressing

Albacore Tuna Salad

Sautéed Oriental Beef Tenderloin Salad

with Lo Mein Noodles

Fruit Tart

Chocolate Mousse Trifle

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$74 per Person

LUNCH | HOT BUFFETS



LAS COLINAS

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

SALAD BAR

Mixed Greens, Tomatoes, Cucumber

Red Onions, Artichoke Hearts

Cilantro Vinaigrette, Bean Onion Salad

Jicama Salad

TACO BAR

Achiote Shrimp, Tequila Lime Chicken

Carne Asada

Corn and Flour Tortillas

Diced Tomatoes, Sour Cream

Roasted Corn Black Bean Salsa

Shredded Lettuce, Cheddar Cheese

Guacamole, Roasted Tomato Salsa

Jalapeño Green Salsa

Spanish Rice

Refried Beans con Queso

Churro Cheesecake

Mexican Chocolate Torte

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$82 per Person

THE SAVANNAH

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Mixed Greens with Assorted Dressings

Southern Red Potato Salad

Creamy Cole Slaw

Three Bean Salad

Fresh Fruit Display

Southern Style Fried Chicken

Sautéed Fillet of Grouper

with Lemon Garlic Sauce

BBQ Beef Brisket

Green Beans with Tomato and Onions

Macaroni & Cheese

Banana Pudding

Red Velvet Cheesecake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$85 per Person

LUNCH | HOT BUFFETS



PALM COAST

Minimum of 40 Persons

Warm Fresh Rolls with Butter

White Bean & Smoked Bacon Soup
Garlic Herb Crouton

Local Leafy Green Salad
Kalamata Olive, Pepperoncini, Salami
Green Onion, Cucumber, Carrots,
Cherry Tomato, Lemon Basil Dressing

Bocconcini Salad
Heirloom Cherry Tomato, Basil
Frisée, Arugula, Saba Drizzle
Shrimp Salad
Mayport Shrimp, Lemon, Celery, Tarragon
Shaved Fennel, Roasted Garlic Citronette

Pan-Seared Salmon
Saffron & Rock Shrimp Bisque
Herb Roasted Chicken
Wild Mushroom, Sage Butter Sauce
Cavatappi Pasta
Green Pea, Spinach, White Cheddar Béchamel
Seasonal Roasted Vegetables

Pineapple Coconut Bars
Chocolate Decadence Cake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$80 per Person

FLORIDA GROVE

Minimum of 40 Persons

Warm Fresh Cornbread, Honey Butter

Roasted Garlic Cauliflower Soup
Cheddar, Chives, Baguette Croutons

Baby Spinach Salad
Avocado, Grapefruit, Manchego Cheese
Crispy Pancetta, Balsamic Dressing
Cavatappi Pasta Salad
Oven Roasted Tomatoes, Marinated Artichokes
Feta, Arugula, Pesto

Pear Salad
Mixed Greens, Dried Cranberries, Blue Cheese
Toasted Pecan, Champagne Blackberry Vinaigrette
Adobo Lime Grilled Chicken Breast
Braised Swiss Chard, Black Garlic Sauce

Local Blackened Mahi-Mahi
Mango Relish, Chipotle Cream
Roasted Root Vegetable
Basil, Saba Drizzle
Lemon Shallot Broccolini, Heirloom Tomato

Key Lime Meringue Tart
Citrus Chocolate Mousse

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$76 per Person

LUNCH | HOT BUFFETS



SANDWICH BOARD

Minimum of 20 Persons

Freshly Baked Rolls

Soup du Jour

LOCAL GREENS SALAD STATION

Choice of Assorted Toppings

House-Made Dressings

Freshly Sliced Fruit and Berries

Dill Potato Salad

Broccoli Slaw

PRESSED SANDWICH STATION

Caprese Sandwich with Fresh Mozzarella

Basil Pesto and Tomato on a Herb Focaccia

Gourmet Grilled Cheese with Brie, Cheddar
and Spicy Pimento Cheese on Sourdough Bread

Roasted Beef Tenderloin Ciabatta

Boursin Spread, Pickled Onions, Artisan Lettuce

Roasted Pepper Aioli

Oatmeal Cream Pie

Double Chocolate Brownie

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$74 per Person

THE HEALTHY

Minimum of 25 Persons

Freshly Baked Rolls

Kale Salad, Watercress, Grapefruit and Orange
Pickled Onion, Radish, Sweet Garlic Chili Dressing

Wheat Berry Salad with Dried Fruit, Onion
Carrots, Celery, Toasted Almonds, Green Onions

Sunflower Seeds, and Lemon Honey Dressing

Lentil Salad with Sun-Dried Tomatoes, Mint
Cucumber, Onion, Lemon Mustard Dressing

Roasted Beet Salad

Tomato, Goat Cheese, Cucumber

Lemon Oil, Balsamic Glaze Drizzle

Shrimp Scampi Pizette

Fried Garlic, Mozzarella, Herb Butter

Roasted Red Pepper Pesto

Margherita Pizza

Pomodoro, Fresh Mozzarella, Garlic Oil, Basil Pesto

Chicken & Fire Roasted Onions Pizza

Roasted Poblano Pepper, Smoked Bacon

Caramelized Onions, Mozzarella, Pomodoro

Build Your Own Strawberry Shortcake

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$72 per Person

LUNCH | HOT BUFFETS



THE BUTCHER BLOCK

Minimum of 40 Persons

Artisanal Freshly Baked Breads
Rolls & Biscuits

FARMERS FIELD

Local Greens
Baby Heirloom Tomato
Fresh from the Farm Toppings
Assorted Seasonal Dressings
Melon & Berry Bowl
Buffalo Kale Slaw

CARVING STATION

(Carved to Order)

Whole Roasted Beef Tenderloin
Herb Roasted Turkey Breast

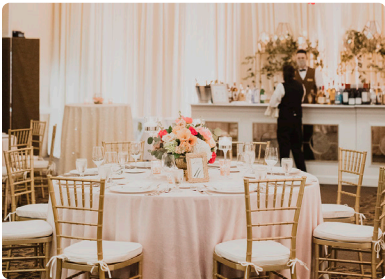
Parmesan & Herb Butter Marble Potatoes
House Made Sauces, Chutneys, Mustards
Preserves, Koolickles & Relishes

Oatmeal Cream Pies
S'mores Shooters
Key Lime Tartelettes
Angel Food Strawberry
Shortcake Station

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$84 per Person

RECEPTION



THE FLORIDA RECEPTION

Minimum of 40 Persons

VEGETABLE TAPAS DISPLAY

Asparagus, Zucchini, Squash, Portabella
Mushrooms, Artichoke with Herb Olive Oil
Olive and Pepper Salad
Spinach Mousse with Pita Chips
Avocado Salad
Hearts of Palm
Tomato Salad
Shrimp Ceviche with Lime
Peppers, Onions

LOBSTER RISOTTO STATION

Lobster served on top of Preserved Lemon Risotto
Garnished with Asparagus Spears
Roasted Pepper
Sherry Lobster Sauce
and Micro Greens
Served in a Martini Glass

Roasted Prime Rib of Beef
Served with
Creamy Horseradish
Seasonal Chutney
Pinot Noir Jus
Assorted Seasonal Chutney
Sourdough Rolls

Blackened Mahi-Mahi
with Papaya Mango Salsa
Lemon Beurre-Blanc
Old Bay Crab Cake Sliders
Key Lime Aioli

Triple Berry Cheesecake
S'mores Decadence Cake
Key Lime Mousse

\$190 per Person

RECEPTION | HORS D'OEUVRES



DELUXE COLD PRESENTATIONS

Tenderloin of Beef on a Garlic Crouton

Duck Breast with Fruit Chutney

Spicy Curry Chicken Salad in a Phyllo Cup

Asparagus wrapped in Prosciutto

Curried Vegetable Croustade

Oven Dried Tomatoes Stuffed
with Boursin Cheese

Caprese Skewers, Balsamic Vinaigrette

Watermelon & Feta Skewers

Ahi Tuna with Wasabi Slaw

Shrimp Shooter with Herb Cocktail Salsa

Crab Claw Shooter
with Horseradish Cucumber Slaw

Cucumber Rounds topped with Crab Salad

Smoked Salmon on Rye Bread, Capers
Onions

Spicy Salmon Garlic Crostini, Avocado
Pickled Radish

Tomato, Mozzarella, Prosciutto Skewer

Brie with Green Olive Tapenade

Deviled Eggs with Crispy Bacon

\$9 per Piece

Minimum of 25 Pieces per Selection

RECEPTION | HORS D'OEUVRES



DELUXE HOT PRESENTATIONS

Coconut Shrimp
with Spicy Passion Fruit Glaze

Cuban Spring Roll
Pork, Ham & Swiss Cheese, Pickles
Mustard with Grain Mustard Aioli

Buffalo Spring Roll
with Roasted Garlic Gorgonzola Sauce

Beef with Mushroom in Puff Pastry
with Port Wine Glaze

Tempura Shrimp
with Lemon Grass Miso Sauce

Smoked Brisket Picadillo Empanada
with Peach Chutney

Bacon Wrapped Scallop with Garlic Aioli

Spicy Vegetable Pakora, Curry Aioli

Chicken Empanada
with Datil Guava Sauce

Spinach Quiche

Pecan Chicken Tender
with Maple Chipotle Sauce

Spinach Spanakopita
with Lemon Dill Yogurt Sauce

Hibachi Chicken Satay
with Garlic Chili Sauce

Spicy Beef Empanada
with Chimichurri Aioli

Vegetable Spring Roll
with Ginger Plum Sauce

Chicken Pot Stickers with Lemon Grass

Vegetarian Pot Stickers with Plum Sauce

Garlic Chili Beef Satay
with Teriyaki Sauce Lump Crab

Crab Cake with Remoulade

Lollypop Lamb Chops
with Harissa Chutney

Bacon-Wrapped Shrimp

Nashville Hot Chicken & Waffles

Goat Cheese in Phyllo with Honey

Chicken Cashew Spring Roll, Teriyaki Sauce

\$9 per Piece

Minimum of 25 Pieces per Selection

RECEPTION | GOURMET DISPLAYS



TUSCAN ANTIPASTO DISPLAY

Serves approximately 75 Persons

Beefsteak Tomatoes, Buffalo Mozzarella with Fresh Basil and Extra Virgin Olive Oil
Roasted Peppers, Marinated Artichokes
White Bean and Fennel Salad
Grilled Zucchini and Yellow Squash
Button Mushrooms, Grilled Portobello Mushrooms, Kalamata Olives
Prosciutto Ham, Soppresata
Reggiano Parmesan Cheese
Pepperoncini and Provolone
Served with Bread Sticks and Garlic Herb Focaccia
\$3,100 per display

CHEESE DISPLAY

Minimum of 15 Persons

Assortment of Domestic and Imported Cheeses to Include:
Brie, Saga Blue, Sharp Aged Cheddar
Goat Cheese, Stilton, Port Salute
Accompanied by Seasonal and Dried Fruit, Berries, and Nuts
Served with Bread and Crackers
\$45 per Person

THE CHARCUTERIE BOARD

Minimum of 20 Persons

Meats & Cheeses To Include:

Salami, Copa, Soppresata, Bresaola
Mortadella, Prosciutto, Assorted Cured Selections, Parmesan, Brie, Port Wine Cheddar
Saga, Stilton, St Andre, Port Salute, Manchego, Cheddar
Garnished With Honey Comb, Fig Chutney, Grain Mustard, Grapes & Berries
Sourdough, French Breads, Crackers
\$55 Per Person

FRESH TROPICAL FRUIT DISPLAY

Minimum of 15 Persons

Array of Sliced Fruits and Seasonal Berries Served with a Lime Honey Dressing and Chocolate Fondue
\$30 per Person

CRUDITES DISPLAY

Minimum of 15 Persons

A Bountiful Display of Garden Fresh Vegetables to Include:

Asparagus, Zucchini, Squash, Carrots, Olives
Celery Hearts, Ranch, Bleu Cheese
Assorted Dipping Sauces
Romesco & Freshly Baked Bread
\$26 per Person

RECEPTION | GOURMET DISPLAYS



THE PONTE VEDRA SEAFOOD DISPLAY

Serves approximately 75 Persons

Steamed Shrimp
Crab Claws
Smoked Salmon
Scallop Ceviche
Smoked Mussels
Cucumber-Watermelon Gazpacho Shooters
Crab Salad
with a Louis Dressing
Displayed in a Martini Glass
Seared Ahi Tuna with Wakame Salad and Ginger
Shrimp Shooters with Bloody Mary Salsa
Served with Cocktail Sauce and Lemon Wedges

\$5,800 per Display

JUMBO SHRIMP

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$14 per Piece

SNOW CRAB CLAWS

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$16 per Piece

TAPAS DISPLAY

Serves approximately 75 Persons

Grilled Shrimp in a Lime Cilantro Dressing
Grilled Chorizo Sausage with Onions
Marinated Scallops
Sautéed Tenderloin of Beef with Chili
and Cumin Red Onion Marmalade
Fresh Avocado Salad
Roasted Peppers, Feta Cheese
Grilled Squash and Zucchini, Asparagus Salad
Grilled Marinated Corn
Fresh Tomato Salsa with Pita Bread

\$4,400 per Display

SUSHI DISPLAY

Sushi and Sashimi to Include:

Yellow Tail
Tuna
Salmon
Shrimp
California Rolls
Served with Fresh Ginger, Soy Sauce, Wasabi

\$2,500 per 300 Pieces

RECEPTION | ACTION-STATION



STIR FRY STATION

*Minimum of 30 Persons
Choice of one selection*

OPTION #1

Tender Chicken Stir-Fried
with Mixed Baby Vegetables
Lo Mein Noodles and Sesame
Finished with a Green Curry Sauce

OPTION #2

Beef Tenderloin Stir-Fried
with Mixed Baby Vegetables
Sticky Rice, Spicy Ginger Glaze

\$51 per Person



LOBSTER RISOTTO STATION

Minimum of 50 Persons

Fresh Maine Lobster sautéed
with Shallots and Herbs
Served on Lemon Basil Saffron Risotto
Garnished with Asparagus Spears
Roasted Pepper
Creamy Lobster Sauce
Bed of Micro Greens
Served in a Martini Glass

\$62 per Person

CRABCAKE STATION

Minimum of 50 Persons

Sautéed Jumbo Lump Crab Cakes
Served with Fresh Corn
Bed of Micro Greens
Remoulade Sauce

\$56 per Person

SHRIMP RISOTTO STATION

Minimum of 50 Persons

Sautéed Shrimp
Served on top of Sundried Tomato Risotto
Roasted Garlic Beurre Blanc
Bed of Micro Greens
Served in a Martini Glass

\$55 per Person

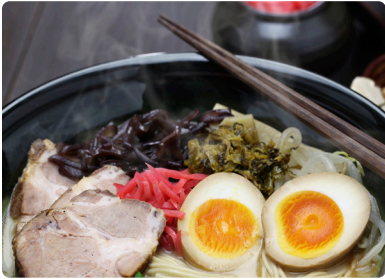
SEAFOOD PAELLA STATION

Minimum of 30 Persons

Shrimp, Scallops
Chicken, Chorizo, Saffron Rice
Seafood Broth

\$62 per Person

RECEPTION | ACTION-STATION



MAC-N-CHEESE STATION

Minimum of 30 Persons

Truffle Mornay, Crispy Pancetta, Chives
Sun-Dried Tomatoes, Fried Garlic

\$48 per Person

PASTA STATION

Minimum of 30 Persons

Select two pastas:

Cavatappi Pasta with Pesto
Roasted Zucchini, Sundried Tomato, Artichokes

Mushroom Ravioli
Prosciutto de Parma, Truffle Alfredo

Lobster Ravioli, Sherry Lobster Cream
Basil, Sun-Dried Tomato, Parmesan Cheese

Crab Potato Gnocchi, Sauteed Spinach
Asparagus, Goat Cheese, Toasted Pine Nuts

\$52 per Person



SHRIMP & GRITS STATION

Minimum of 30 Persons

Creamy Stone Ground Grits
Mayport Shrimp
Smoked Gouda Cheese
Hot Garlic Butter Sauce

\$55 per Person

RAMEN STATION

Minimum of 30 Persons

Chef's Slow-Cooked Rich Bone Broth or a
Vegetarian Miso Broth

Traditional Garnishes to Include:

Cabbage, Carrots, Sprouts, Red and Green Onions
Shitake Mushrooms, Soft Egg, Chili Oil, Avocado

Choice of: Sliced Steak, Shrimp, or BBQ Pork

\$56 per Person

RECEPTION | THE CARVERY



PARMESAN HERB CRUSTED BEEF TENDERLOIN

Serves approximately 15 Persons

Stone Ground Mustard
Horseradish
Corn Bread
Sundried Tomato Butter
Freshly Baked Rolls

*Alternative Preparation:
Blackened with Cajun Spices*

\$520 per Station



WHOLE PRIME RIB OF BEEF AU JUS

Serves approximately 30 Persons

Creamy Horseradish
Dijon Mustard Sauce
Assorted Fruit Chutney
Sourdough Rolls
French Rolls

\$800 per Station

HERB ROASTED TURKEY

Serves approximately 40 Persons

Roasted or Smoked
with Cranberry Relish, Herb Aioli
Assorted Rolls and Corn Bread

\$470 per Station

WHOLE SIDE OF ROASTED SALMON

Serves approximately 20 Persons

Stuffed with Wild Mushrooms
Spinach and Mozzarella Cheese
in a Puff Pastry
Lobster Truffle Sauce

\$480 per Station

WHOLE ROASTED SNAPPER

Serves approximately 20 Persons

Roasted with Key Lime & Cilantro
Key Lime Butter, Thai Green Ponzu
Papaya Salad

\$580 per Station

RECEPTION | SWEET ENDINGS



ELEVATED SUNDAE BAR

Minimum of 30 Persons

Freshly Made Waffle Cone Cups
Vanilla Ice Cream

Sauces to Include:

Chocolate, Caramel and Raspberry

Toppings to include:

Roasted Peanuts, Chocolate Shavings
Sprinkles, Whipped Cream
M&M's, Crushed Reese's

\$36 per Person



COFFEE & DOUGHNUTS

Minimum of 30 Persons

Chocolate Glazed and Sprinkle Doughnuts
Fresh Fried Donut Holes

Toppings to include:

Cinnamon Sugar, Powdered Sugar
Fresh Berries, Salted Peanuts
Chocolate Shavings

Sauces to Include:

Chocolate, Caramel and Raspberry

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Syrups & Toppings

\$46 per Person

GOURMET S'MORES

Minimum of 30 Persons

Graham Crackers

Honey, Chocolate, Cinnamon
Chocolate

Hershey Bar, Cookies 'n Cream
Reese's Cup

Homemade Marshmallows

Vanilla Bean, Key Lime
Chocolate, Cherry

\$38 per Person

GOURMET CRÉPES

Minimum of 30 Persons

Freshly Made Crepes

Fillings to include:

Cream Cheese & Hazlenut

Toppings to include:

Cinnamon, Chocolate Shavings
Fresh Berries, Pecans

\$43 per Person

DINNER | PLATED



PLATED DINNER #1

Minimum of 10 Persons

Poached Jumbo Shrimp
Watermelon and Cucumber
Gazpacho with Lemon Basil

Grilled Filet Mignon
Truffle Potatoes
Asparagus Tips
Heirloom Tomatoes
Merlot Demi-Glace

White Chocolate Mousse
Raspberries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$180 per Person

PLATED DINNER #2

Minimum of 10 Persons

Bibb Lettuce Cup
With Florida Citrus Sections
Hearts of Palm, Cranberries
Tomato, Stilton Cheese
Toasted Pecan
Sherry Vinaigrette

Grilled Filet Mignon
Lobster Risotto
Seasonal Vegetables
Pepper Demi-Glace

Chocolate Mousse Bomb
Salted Caramel Sauce
Fresh Raspberries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$190 per Person

PLATED DINNER #3

Minimum of 10 Persons

Seared Scallop Ceviche
Pepper Salad
Ninja Radish
Micro-Cilantro
Lime

Stuffed Airline Chicken Breast
Spinach and Goat Cheese Stuffed
Seasonal Vegetable
Truffle Mashed Potatoes
Sage Jus

Tropical Smoothie Torte

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$170 per Person

DINNER | PLATED



PLATED DINNER #4

Minimum of 10 Persons

Lobster Ravioli
Truffle Oil, Parmesan
Blackened Grouper
Cheese and Bacon Grits
Green Tomato Chutney
Heirloom Tomato
Broccolini

Chocolate Cookie Butter Torte
Whipped Cream, Fresh Berries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$180 per Person

PLATED DINNER #5

Minimum of 10 Persons

Butter Lettuce
Arugula
Watermelon Relish
Blueberries
Feta Cheese
Balsamic Vinaigrette

Seared Mahi Mahi
with Mayport Shrimp
Creamed Cauliflower
Sautéed Spinach
Wheat Berry Succotash
Lemon Beurre Blanc

Triple Chocolate Torte
Caramelized Powder
White Ganache

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$170 per Person

PLATED DINNER #6

Minimum of 10 Persons

Red Leaf Lettuce
Quinoa-Farro Salad
Cucumber
Roasted Beets
Fresh Berry Compote
Balsamic Glace

Roasted Red Snapper
Warm Dill Lobster Salad
Lemon Saffron Risotto
Seasonal Vegetables
Roasted Pepper Beurre Blanc

Traditional Cheesecake
Raspberry Sauce
Fresh Berries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$185 per Person

DINNER | PLATED



PLATED DINNER #7

Minimum of 10 Persons

Burrata Salad
Heirloom Tomatoes, Frisée
Arugula, Toasted Pine Nuts
Lemon Oil, Vincotto Balsamic Glaze

Braised Beef Short Rib
White Cheddar Mashed Potato
Cassis Cabernet Reduction
Roasted Broccolini

Raspberry Swirl Cheesecake
Oreo Crust
Ganache, Berries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$195 per Person

PLATED DINNER #8

Minimum of 10 Persons

Peppered Duck Prosciutto
Bacon Onion Peach Chutney
Cassis Port Wine Reduction
Lemon Herb Salad

Sautéed Sea Bass
Fennel Purée, Pickled Pearl Onions
Spinach with Serrano Ham
Roasted Pepper Beurre Blanc

Coconut Passionfruit Terrine
Lemon Sauce, Raspberries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$215 per Person

DINNER | *PLATED ENHANCEMENTS*



ENHANCEMENTS

SPINACH BISQUE

Sautéed Mushrooms and Spinach Crème

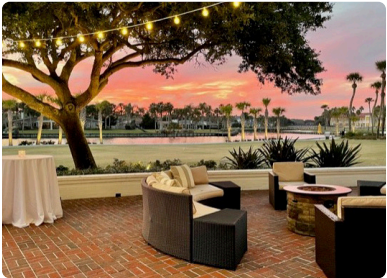
PORCINI MUSHROOM BISQUE

Mushrooms and Cheese Crouton

ROASTED BUTTERNUT SQUASH SOUP

Cinnamon Crème Fraîche and Coconut Crouton

\$16 per Person



ENHANCEMENTS

LOBSTER BISQUE

New England Lobster, Crème Fraîche

CRAB AND CORN CHOWDER

Lump Crab Meat, Roasted Corn, Crème Fraîche

PURÉE OF ENGLISH PEA SOUP

Truffles and Parmesan Crisp

\$18 per Person

DINNER | BUFFETS



LOBSTER COOKOUT

Minimum of 50 Persons

Freshly Baked Rolls

New England Clam Chowder
Mixed Greens with Assorted Dressings
Classic Potato Salad
Grilled Corn Salad and Broccoli Slaw
Grilled Vegetable Display
Avocado Salad
Grilled Asparagus Salad
Crab Claws
Steamed Shrimp
Sliced Tomatoes and Mozzarella

Carved Roasted Prime Rib of Beef
with Horseradish Cream
Boiled 1-1/2 lb. Lobsters
with Drawn Butter
Roasted Oyster in the Half Shell
with Garlic Onion Butter

Whole Chicken
with Bourbon BBQ Sauce
Sautéed Snapper with Spinach
in a Lemon Beurre-Blanc

Herb Potatoes
Vegetable Medley

Hot S'mores
Vanilla Ice Cream
Triple Mousse Pie
Oatmeal Cream Pies

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$230 per Person

DINNER | BUFFETS



THE PONTE VEDRA SEAFOOD

Minimum of 50 Persons

Freshly Baked Rolls

Mixed Greens Salad with Assorted Dressings

Cucumber Dill Salad

Artichoke Salad

Tomato Salsa with Grilled Vegetable Chips

Seafood Pasta Salad with Fresh Vegetables

Crab Salad with Mango and Red Onions

Tropical Fruit Display

Steamed Shrimp

Saffron Poached Scallops

Smoked Mussels

Crab Claws

Grilled Rib-Eye Steak

with Red Onion Marmalade

Seared Florida Snapper

with Chardonnay Sauce on a Bed of Spinach

Grilled Lobster Tail

Organic Chicken Breast

with a Chili BBQ Sauce

Red Potatoes

Vegetable Medley

Cherry Peach Cobbler

Vanilla Ice Cream

White Chocolate Mousse Shooters

Red Velvet Crinkle Cookie

Lemon Meringue

Triple Chocolate Mousse Shooters

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$235 per Person

DINNER | BUFFETS



THE SOUTHERN BARBEQUE

Minimum of 50 Persons

Freshly Baked Rolls & Cornbread

Iceberg and Romaine Lettuce

Cherry Tomatoes, Croutons, Cheese

Red Beans, Green Peas, Cucumbers, Carrots

Grilled Corn Relish With Tomatoes, Hominy

Sweet Onions, Fresh Lime

Southern Field Salad of Black Eyed Peas

Pepper Vinegar Dressing

Watermelon and Feta Cheese Tossed

With Arugula and Pomegranate Dressing

Pickled Green Tomatoes With Shaved Onions

Garden Peppers and Fresh Herbs

Smoked Chicken, Citrus Chimichuri

BBQ Beef Brisket

Crispy Pork Belly, Spicy Datil Honey Glaze

Roasted Snapper

topped with Mayport Shrimp

Roasted Pineapple Papaya Relish

Baked Mac and Cheese

Grilled Corn On The Cob

Slow Cooked Collard Greens

Fresh Fruit Cheesecake

Double Chocolate Mousse Pie

Apple Cobbler

Vanilla Ice Cream

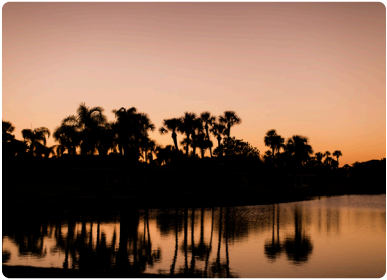
Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$190 per Person

DINNER | BUFFETS



LOW COUNTRY BOIL

Minimum of 50 Persons

Freshly Baked Rolls

Caesar Salad with Homemade Dressing

TAPAS DISPLAY

Grilled Shrimp

Avocado Salad

Grilled Corn Salad

Marinated Scallop Salad

Black Bean Salad with Tomatoes and Cilantro

Hearts of Palm Salad

LOW COUNTRY SEAFOOD BOIL

Shrimp, Lobster

Chicken, Andouille Sausage

in a Seafood Broth

Potatoes

Corn on the Cob

Buttered New Potatoes

Grilled Broccolini, Roasted Peppers

Grilled Rib-Eye Steak

with a Wild Mushroom Ragout

Herb Encrusted Roasted Pork Loin

with Thyme Sauce

Build Your Own Shortcake Station

Chocolate Ganache Tart

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$230 per Person

DINNER | BUFFETS



THE COOKOUT

Minimum of 40 Persons

Freshly Baked Rolls

Mixed Greens Salad with Assorted Dressings

Pasta Salad with Vegetables

Tomato Cucumber Salad with Red Onions

Basil Vinaigrette

Marinated Mushroom Salad with Sweet Peppers

Sliced Tomato with Mozzarella and Basil

Grilled Zucchini with Bleu Cheese Crumbles

Whole Chicken Roasted on a Beer Can

Grilled Ribeye Steak, Filet Mignon

with Fire Roasted Onions

Pan-Seared Florida Grouper

with Roasted Sweet Peppers

Mayport Shrimp Skewers

Vegetable Medley

Roasted Parmesan Potato Wedges

Lemon Blueberry Bars

Creamsicle Cheesecake

Hot S'mores

Vanilla Ice Cream

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$190 per Person

DINNER | BUFFETS



THE LUAU

Minimum of 40 Persons

Freshly Baked Rolls

Mixed Baby Greens Salad with Tomatoes

Water Chestnuts, Bamboo Shoots

Sweet Ginger Dressing

Snow Peas Salad with Roasted Peppers

Shrimp Salad with a Maui Chili Sauce

Fresh Tropical Fruit with Coconut Dressing

Kona Coffee Crusted Beef Tenderloin

or Suckling Pig

Pan Roasted Mahi-Mahi, Sugar Loaf Pineapple

in a Makrut Lime Sauce

Sautéed Chicken Breast

with Lomi Noodles and Spicy Ginger Glaze

Grilled Pork Loin with Maui Onions

in a Garlic Chili Sauce

Sweet Island Jasmine Rice with Almonds

Sweet Yam Bake with Coconut

Stir Fried Vegetables

White Chocolate Coconut Bread Pudding

Vanilla Ice Cream

Pineapple Coconut Mousse Shooters

Ube Cream Cheese Torte

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$190 per Person

DINNER | BUFFETS



COCINA LATINA

Minimum of 40 Persons

Chicken Tortilla Soup
Sour Cream, Crispy Tortilla Strips
Chipotle Slaw
Cabbage, Carrot, Cilantro, Mango
Orange-Mustard Dressing
Taco Salad
Shredded Iceberg Lettuce, Tomato
Queso Fresco, Jalapeños, Pickled Red Onion
Bacon, Roasted Corn, Crispy Tortilla Strips
Chipotle Ranch Dressing

Ancho Chili Rubbed Prime Rib
Tequila Lime Chicken Fajitas
Sautéed Peppers, Caramelized Onions
Slow Cooked Achiote Pork
Grilled Pineapple, Cilantro
Local Mahi Fish Tacos
Lemon, Paprika, Cumin, Mango Relish

Mexican Rice, Frijoles
Corn Tostada, Flour Tortillas

Toppings to include:

Guacamole, Sour Cream, Green Onions
Fire Roasted Tomato Salsa, Lime
Cilantro, Cotija, Cheddar Cheese

Mexican Chocolate Bread Pudding
Vanilla Ice Cream
Sopapilla Cheesecake Bar
Dulche de Leche Cream Pie

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$185 per Person

DINNER | BUFFETS



THE ITALIAN

Minimum of 40 Persons

Freshly Baked Rolls

Mixed Baby Greens with Tomatoes, Cucumbers

Sliced Beets, Bacon Bits, Croutons, Dressings

Sliced Tomatoes with Mozzarella, Basil Oil

Wild Mushroom Salad

Artichoke Spinach Pâté served in a Martini Glass

Olive Salad with Roasted Peppers and Onions

Carved Prime Rib of Beef

Au Jus, Horseradish, Dijon Mustard Sauce

Assorted Fruit Chutney

Chicken Breast Milanese

with Roasted Tomato Sauce

Flounder Tuscany with an Olive Tapenade

and Pinot Grigio Beurre-Blanc

Zucchini, Squash, and Green Bean Medley

Homemade Fettuccine

with Garlic Shrimp Scampi

Mushroom Ravioli, Pesto

Polenta Cookies, Cheesecake

Biscotti, Cannolis

Double Chocolate Panna Cotta

Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$185 per Person

BEVERAGES | CONSUMPTION BARS



All bar packages include two red wines, two white wines and two handcrafted signature mocktail offerings.

A bartender fee of \$200 per bartender will be charged for all bars. Price per Person shown. One bartender required per 75 Guests.

CONSUMPTION BARS

PV SELECT	16
PREMIUM BRAND	15
DELUXE BRAND	14
RED & WHITE WINE	12
PREMIUM WINE	13
PV SELECT WINE	14
IMPORTED BEER	8.5
DOMESTIC BEER	8
LOCAL BEER	9
CORDIALS	18
SIGNATURE MOCKTAIL	12
MINERAL WATER	8
SOFT DRINKS	7.5

PONTE VEDRA SIGNATURE COCKTAILS

PLANTER'S PUNCH

Light Rum
Myers's Dark Rum
Fresh Orange and Pineapple Juices
Grenadine

FIRST COAST COOLER

Tito's Vodka, Lemon-Lime Juice
Simple Syrup
Cucumber, Mint

ANCIENT CITY COOLER

St. Augustine Vodka
Watermelon Juice
Lemon Juice, Simple Syrup

ISLAND TIME

Coconut Rum
Myers's Dark Rum
Tropical Juices
Crème of Coconut
Nutmeg

MINERAL CITY COOLER

Manifest Citrus Vodka
Local Orange Blossom Honey Water
Lemon Juice
Muddled Strawberries
Mint

\$18 per Drink

BEVERAGE | PACKAGE BARS



All bar packages include two red wines, two white wines and two handcrafted signature mocktail offerings.

A bartender fee of \$200 per bartender will be charged for all bars. Price per Person shown. One bartender required per 75 Guests.

BRAND SELECTIONS

Vodka	DELUXE Platinum 7X	PREMIUM Titos or Wheatley	PV SELECT Ketel One
Gin	Highclere Castle	Tanqueray	Hendrick's
Rum	Myers's Platinum	Bacardi	St. Augustine
Dark Rum	Captain Morgan	Captain Morgan	Gosling's Black
Bourbon	Four Roses	Elijah Craig	Knob Creek
Blend	Canadian Club	Crown Royal	Crown Reserve
Scotch	Dewar's	J.W. Red	Chivas Regal
Single Malt	-----	Glenmorangie	Glenmorangie
Tequila	Monte Alban	Jose Cuervo	Patron Silver

PER PERSON PACKAGE BAR

Charges are calculated based on guaranteed attendance for a pre-determined number of hours.

DELUXE BAR

1 HOUR | \$32 per Person

Additional Hour | \$16 per Person

PREMIUM BAR

1 HOUR | \$36 per Person

Additional Hour | \$18 per Person

PV SELECT BAR

1 HOUR | \$38 per Person

Additional Hour | \$19 per Person

BEVERAGES | WINES & SPARKLING



CHAMPAGNE + SPARKLING WINES

Kenwood | Sonoma, CA | 40
Cantine Maschio Brut, Prosecco | 44
Veuve Clicquot “Yellow Label” | France | 112

WHITE WINES

SAUVIGNON BLANC

Matanzas Creek | Sonoma, CA | 52
Kim Crawford | New Zealand | 48

CHARDONNAY

Simi | Sonoma, CA | 44
ZD | CA | 76
Chalk Hill Family Estate | Napa Valley | 80
Cakebread Cellars | Napa Valley | 128
Sonoma-Cutrer | Sonoma, CA | 56

INTERESTING WHITES + ROSE

Maso Canali, Trentino-Alto Adige | Italy | 56
King Estate Pinot Gris | 48
Miraval, Cotes de Provence | 64



RED WINES OF CALIFORNIA

PINOT NOIR

Niner Wine Estates | Edna Valley, CA | 92
Belle Glos | Monterey, CA | 80
La Crema | Sonoma Coast, CA | 72

MERLOT

Swanson Vineyards | Napa Valley, CA | 72
Frog’s Leap | Napa Valley, CA | 124

CABERNET SAUVIGNON

Justin Vineyards & Winery | 77
Hall | Napa Valley, CA | 154
Stag’s Leap Wine Cellars | Napa Valley | 220

INTERESTING REDS

Klinker Brick Zinfandel | Lodi, CA | 56
Chalk Hill Estate Red | Sonoma, CA | 140
Red Schooner | Mendoza, Ca | 68
The Prisoner Wine | 112

EOS WINERY

Our house selection wines from California.

Chardonnay | 44
Pinot Noir | 44
Sauvignon Blanc | 44
Moscato | 44
Cabernet Sauvignon | 44

BANQUET | GENERAL INFORMATION

CATERING DEPARTMENT

Ponte Vedra Inn and Club's Catering Department prides itself in providing the finest in professional service. We will be assigning one of our experienced Catering Managers to personally coordinate the many details leading to a spectacular event.

MENU SELECTIONS

In order for us to assure the availability of requested items, menu selections should be made with your Catering Manager at least 30 days prior to the function. Menus submitted after this date will be subject to approval by the Executive Chef.

FOOD PREPARATION

The food at all Ponte Vedra Inn & Club functions will be supplied and prepared by the Resort. No food may be removed from the Resort. All food and beverage must be provided by Ponte Vedra Inn & Club. Please Note: We prepare and set for 3% over the guarantee.

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, Ponte Vedra Inn and Club is responsible for the administration of all beverage regulations. It is a policy, therefore, that all liquor and wine must be supplied by the Resort. Ponte Vedra Inn & Club encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverages. All Hospitalitys serving alcoholic beverages are required to be attended by one of our professional Bar Staff. St. John's County regulations states all alcoholic services must be concluded by 1:00 a.m.

ATTENDANCE GUARANTEE

Ponte Vedra Inn & Club requires the final guarantee of attendance 72 hours prior to each food and beverage function. This number will be considered a guarantee not subject to reduction.

FUNCTION SPACE

The name of the function room will be provided in advance of the function. However, Ponte Vedra Inn & Club reserves the right to change the location to a room suitable for the anticipated attendance should the number increase or decrease.

TIME CHANGES

In order to provide the finest service to your group, it is important that your Conference/Catering Manager be made fully aware of all function time changes. Please note that all functions will be ready 15 minutes prior to the stated time.

OUTDOOR FUNCTIONS

Ponte Vedra Inn and Club specializes in the production of outdoor parties and events. However, an alternate indoor location will always be provided by the Resort in the event of inclement weather. If the noon weather report predicts a 50% or greater probability of rain for the afternoon or evening, all outdoor events will be moved to the alternate indoor location. Whenever possible the client will be involved in this decision. *Please Note:* If you, the client, chooses to keep the event outdoors instead of the recommendation to move indoors and the Resort has to move it indoors at the last minute, there will be a reset fee of \$1,500.00.

BANQUET | GENERAL INFORMATION

LINEN

Fine quality table linens will be provided for all food functions. For any special linen requests, Ponte Vedra Inn & Club will be delighted to secure additional linens at an additional cost.

DECORATIONS

The Resort does not allow the affixing of signs, posters, banners or decorations to the walls, floors, or ceilings of rooms unless approval is received from Resort Management. Failure to do so may result in passing the costs of repair and/or replacement to the patron.

DAMAGE & LOSS

Ponte Vedra Inn & Club assumes no responsibility for any items placed in a function room prior to or during an event, or left afterwards. If desired, security officers can be provided at an additional cost. Each sponsor of an event is responsible for any damage other than normal wear and tear caused by guests or any independent contractor hired.

PRICES

All prices are quoted on a per person basis and are exclusive of Service Charge and State Tax unless otherwise stated. All prices are subject to change.

SERVICE CHARGE/STATE TAX

An automatic Service Charge of 26% will be applied to all Food and Beverage by the Resort. By state law, a 6.5% Florida Sales Tax is added to the total cost of the function, including the Service Charge.

SPECIAL SERVICES & LABOR CHARGES

Special functions may require additional labor or service charges above those normally needed for a certain event. These charges will be on an as needed basis.

BEVERAGES CART

Should you have a group playing golf and wish to have beer, wine and soft drinks available, Ponte Vedra Inn & Club can arrange a driver, cart, and bar supplies for \$450 per driver, per cart. Beverages will be charged on a consumption basis. Ponte Vedra Inn & Club also are restricted in our licensing and are not permitted to take liquor on the golf course in open bottles. It is recommended to reserve a Beverage Cart as early as possible as availability is limited.