



Event Menu





Executive Meeting Package 84-

15 guest minimum

CONTINENTAL BREAKFAST

Fresh Squeezed Florida Orange Juice
and Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Breakfast Pastries
Hearth Baked Bagel Assortment
Assorted House Baked Fruit and Bran Muffins
Coffee, Assorted Black & Herbal Teas

MORNING REFRESH

Freshly Brewed Regular, Decaffeinated Coffee
Select Assorted Herbal Decaffeinated Teas

AFTERNOON BREAK

Chocolate Chip, Oatmeal Raisin,
Peanut Butter Cookies
Freshly Brewed Regular, Decaffeinated Coffee
Select Assorted Herbal Decaffeinated Teas



All Prices are subject to a 23% service fee and state tax

THE DELI LUNCH

Pasta Salad
Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes, Garlic Herb Croutons,
Selection of Dressings

The Butcher Block

Fresh Sliced Select Deli Meats and Cheese,
Roast Beef, Salami, Oven Roasted Turkey,
Swiss, Cheddar and Provolone Cheese
Crispy Leaf Lettuce, Crunchy Dill Pickles,
Sliced Bermuda Onions, Beefsteak Tomatoes
Pommery and Dijon Mustards and Mayonnaise

The Bakery

Fresh Wheat, White and Rye, Kaiser Rolls

Dessert

Chef's Choice of Assorted Desserts
Freshly Brewed Regular, Decaffeinated Coffee,
Select Assorted Herbal, Decaffeinated Teas

Continental Breakfast

Cold Menus: 10 guest minimum
200- fee will be added if under

HOLLYWOOD BEACH CONTINENTAL 34-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Pastry, Muffins, Bagels
Coffee, Assorted Black & Herbal Teas

HEALTHY START CONTINENTAL 36-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Muffins
Bagels, Reduced Fat Cream Cheese
Low-Fat Yogurt with Granola
Assorted Cereals, Bananas, Low-Fat Milk
Coffee, Assorted Black & Herbal Teas



Breakfast Buffet

Hot Menus: 20 guest minimum
200- fee will be added if under

THE TRADITIONAL BREAKFAST BUFFET 38-

Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Assorted Seasonal Tropical Fruits
Hearth Baked Bagel Assortment
Fruit Preserves and Jams,
Cream Cheese, Butter
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Crisp Smoked Bacon
Country Sausage Links
Coffee, Assorted Black & Herbal Teas

BROADWALK BUFFET 42-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Tropical Fresh Fruit Display
Assorted Muffins
Hearth Baked Bagels
Cream Cheese, Jams, Butter
Vanilla Cinnamon Battered French Toast,
Warm Maple Syrup
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Crisp Smoked Bacon
Country Sausage Links
Assorted Cold Cereals,
Fresh Whole, Skim Milk
Coffee, Assorted Black & Herbal Teas

NORTH BROADWALK BRUNCH 58-
30 guest minimum
200- fee will apply to groups less than 30 people

Fresh Squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries
Bagels, Butter, Cream Cheese
Seasonal Fresh Fruit
Yogurt and Granola Parfaits with Fresh Berries
Egg Frittata with Spinach, Tomato, Feta Cheese
Apple wood Smoked Bacon
Country Sausage Links
Vanilla Bean French Toast with Pecan Maple Syrup
Salad, Romaine Hearts, Gorgonzola Cheese,
Red Onion, Cherry Tomato, Balsamic Vinaigrette

Grilled Chicken Salad
Toasted Walnuts, Grapes

Flank Steak
Roasted Garlic, Rosemary

Shrimp Penne Pomodoro
Basil, Asiago Cheese

Roasted Garlic Potatoes
Grilled Seasonal Vegetable

Selection of Miniature Desserts

Coffee and Hot Tea Service

Enhancements

200- per Chef Attendant

THE CHEF'S OMELET STATION 22-

Hand Tossed Omelet's:
Diced Fresh Tomato
Sweet Bell Peppers
Red Onion
Fresh Mushrooms
Fresh Spinach
Crisp Bacon
Virginia Ham
Select Cheeses

THE BELGIUM WAFFLE STATION 20-

Fresh Belgium Waffles
Sliced and Whole Berries
Whipped Chantilly Cream
Warm Maple Syrup

FRENCH TOAST STATION 18-

Warm Maple Syrup

NOVA SALMON DISPLAY 26-

Tomato, Eggs, Onion, Capers, Hearth Bagels



All Food/Beverage photos are not exact Replications



ALa Carte

Fresh Florida Orange Juice and Grapefruit Juice
60- per gallon

Apple, Tomato, V8, Cranberry Juice
60- per gallon

Panna and Pellegrino Waters
10- each

Assorted Fruit, Cheese-filled Danish
60- per dozen

Assorted Fresh Pastelitos
60- per dozen

Hot Breakfast Sandwiches
12- per person

Assorted Baked Bagels:
Plain, Cinnamon, Everything
Cream Cheese, Butter
60- per dozen

Fresh Brewed Coffee, Hot Tea or Iced Tea
78- per gallon

Assorted Donuts
60- per dozen

Granola Bars
8- each

Fruit Yogurt: Lite and Healthy
8- each

Assorted House made Cookies
White Chocolate Macadamia,
Hearty Oatmeal Raisin,
Chocolate Chip, Peanut Butter
48- per dozen

Assorted "Dirty" Potato Chips
8-each

From the Orchard
Whole Seasonal Fruit
8- per piece

Parfaits
Select one
Peach, Wild Berry
14- each

Smoothies
Select one
Mango, Mixed Berry,
Peach, Banana
12- each

Blondie's and Brownies
48- per dozen

Soft Drinks 6- each

Red Bull 9-each

Bottled Water 6- each

All Day Beverages up to 8 hours
Coffee, Ice Tea, Assorted Sodas and Bottled Water
20- per person

Theme Breaks

28- per person

THE FROMAGERIE

Domestic & Imported Cheese Display,
French Baguettes and Crackers,
Fresh Seasonal Fruit,
Coffee & Hot Tea

HEALTHY CHOICE

Fresh Cut Vegetables, Lite Dressings,
Fresh Seasonal Fruit Display,
Soft Granola Bars,
House made Hummus, Pita Triangles
Assorted Chilled Fruit Juices

SNACK SHOP 22-

Candy Bars, Granola Bars,
Mixed Nuts, Pretzels,
Bags of "Dirty" Chips,
Popcorn,
Assorted Soft Drinks

LA FIESTA

Tri Colored Tortilla Chips, Guacamole,
Pico De Gallo, Black Bean and Corn Salsa,
Con Queso, Salsa Verde

COOKIE JAR

Chocolate Chip, White Macadamia,
Peanut Butter Cookies, Oatmeal Raisin
Assorted Soft Drinks

ROOT BEER FLOATS 22-

Vanilla Ice Cream, A&W Root Beer,
Assorted Cookies and Brownies

THE ENERGIZER

Granola Bars, Energy Snacks,
Yogurt Covered Raisins,
Fruit Skewers, Honey Yogurt Sauce,
Coffee & Hot Tea

THE BALLPARK BREAK

Miniature Kosher Hot Dogs,
Hot Soft Pretzels Bites, Dijon Mustard,
Warm Cinnamon Sugar Funnel Cake Sticks,
Cracker Jacks, A&W Root Beer

MAKE YOUR OWN TRAIL MIX 24-

Wasabi Peas, Peanuts, Assorted Dried Fruits,
Mini Pretzels, Fiesta Mix, Almonds, Yogurt
Covered Raisins, Toasted Corn and M&M's

JUST CHOCOLATE

Double Fudge Brownies,
Chocolate Chip Cookies,
Chocolate Fondue with Dippables,
Chocolate Milk



Theme Breaks continued...

WARM DONUT'S

Glazed and Cinnamon Mini Donuts
Fresh Whipped Cream, Chocolate Sauce,
Berry Sauce, Powdered Sugar
Fresh Brewed Coffee, Assorted Hot Teas

THE ANTIPASTO BOARD

Display of Imported Cured Meats
Cheeses with Roasted Peppers,
Artichokes, Anchovies, Olives,
Cherry Peppers, French Baguettes,

ORCHARD BREAK

Apples with Caramel Dip
Apple Tarts
Cinnamon Crisp with Apple Chutney
Oatmeal Cookies
Wisconsin Cheddar
Minnesota Gouda Cheese
Apple Cider



Lunch Buffet

11am-4pm only

200- Fee if under the minimum

Includes Fresh Brewed Coffee,
Assorted Black & Herbal Teas

A Taste of the Tropics 54-

30 guest minimum

Salads

Iceberg Wedge Salad,
Citrus Segments, Toasted Almonds,
Bermuda Onion, Melon Salsa,
Poppy Seed Dressing

Sunburst Fruit Salad, Toasted Coconut

Entrées

Caribbean Chicken
Mojo Marinated Flank Steak,
Roasted Shallot Jus,

Island Blended Rice
Seasonal Vegetables

Pineapple Coconut Luau Bread

Dessert

Raspberry Mango Cheesecake, Fresh Berries
Double Chocolate Layer Cake

Deli Lunch Buffet 48-

20 guest minimum

Salads

Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
Pasta Salad
Kosher Pickle Spears
Individual Bags of Potato Chips

The Butcher Block

Roast Beef, Salami, Oven Roasted Turkey,
Provolone Cheese, Swiss Cheese,
Cheddar Cheese, Crisp Lettuce,
Bermuda Onions, Sliced Beefsteak Tomatoes,
Dijon Mustard, Mayo

From the Bakery

Wheat, White and Rye, Kaiser Roll

Dessert

Chef's Choice of Dessert



Gourmet Grilled Cheese Station 52-

20 guest minimum/50 guest maximum
 Chef Attendant Fee 200-

Tomato Basil Soup**Salad**

Fresh Garden Greens,
 Cherry Tomato, Cucumbers
 Carrots, Croutons, Assorted Dressings
 Kosher Pickle Spears

Fresh Fruit Salad

Freshly Grilled Sandwiches

Italian
 Tomato, Fresh Basil, Mozzarella Cheese, Garlic Butter

Sourdough
 Yellow and White Cheddar, Bacon, Tomato

Wheat
 Ham, Monterey Jack, and Goat Cheese

French Fries
 Appropriate Condiments

Dessert

Assorted Cookies
 Chocolate Fudge Brownies

The Panini Station 56-

20 guest minimum/50 guest maximum
 Chef Attendant Fee 200-

Salad

Fresh Garden Greens,
 Cherry Tomato, Cucumbers
 Carrots, Croutons, Assorted Dressings
 Kosher Pickle Spears

Fresh Fruit Kabobs

Off the Press

Grilled Chicken
 Sundried Tomato Aioli, Spinach, Provolone,
 Prosciutto, Mozzarella, Tomato, Arugula Pesto,
 Grilled Vegetable,
 Balsamic Glaze, Asiago

French Fries
 Appropriate Condiments

Dessert

Chocolate Mousse in a Mini Martini Glass
 Assorted Mini Desserts

Little Italy 58-

30 guest minimum

Salads

Fresh Garden Greens,
Pepperoncini, Cherry Tomato,
Roasted Peppers, Artichoke Hearts, Olives,
Gorgonzola Crumbles
Caprese Salad,
Fresh Mozzarella, Tomato, Balsamic Drizzle

Entrees

Penne and Sausage, Fresh Roma Tomato Basil Marinara
Chicken Breast Marsala
Herb Roasted Potatoes, Seasonal Vegetables
Garlic Herb Breadsticks

Tiramisu and Cannolis

Fajita Buffet 58-

20 guest minimum

Mixed Greens, Cherry Tomato, Roasted Peppers,
Fire Roasted Corn, Black Beans, Cilantro Lime Vinaigrette

Tri-Colored Tortilla Chips, House made Guacamole,
Pico De Gallo, Shredded Cheese, Sour Cream,
Warm Flour Tortillas

Grilled Seasoned Chicken and Marinated Steak
Sautéed Peppers and Onions
Spanish Rice, Refried Beans

Warm Churro's with Chocolate Sauce
Caramel Flan

The Picnic Basket 52-

20 guest minimum

Salads

Tossed Garden Greens, Cherry Tomatoes,
Cucumbers, Carrots, Assorted Dressings
Southern Potato Salad

The Main Course

Crispy Fried Golden Chicken
Mini Grilled Sirloin Burgers
Mini Kosher Frankfurters
Honey Butter Corn on the Cob
Tomato, Onion, Crisp Lettuce
Fresh Baked Rolls and Breads

Fresh Fruit Kabobs and Mini Peach Cobblers

That's a Wrap 52-

20 guest minimum

Fresh Spinach, Dried Cranberries, Spicy Pecans,
Cherry Tomato, Cucumbers, Bleu Cheese Crumbles,
Citrus Vinaigrette
Individual Bags of Potato Chips

Roasted Turkey Club Wrap

Roasted Turkey, Lettuce, Tomato,
American Cheese, Sweet Chili Aioli, Whole Wheat Wrap

Vegetable Wrap

Tomato, Grilled Mushroom, Roasted Peppers, Spinach,
Mozzarella Cheese, Humus, Spinach Wrap

BLT Wrap

Applewood Smoked Bacon, Lettuce, Tomato, Avocado,
Herb Mayonnaise, Whole Wheat Wrap

Assorted Cookies and Brownies



The Plated Luncheon

Includes Breads and Rolls,
 Chef's Vegetable and Potato or Rice
 Coffee and Iced Tea Service
 200- labor service charge for groups under 25

Select one

Caesar Salad

Crisp Romaine Hearts, House made Croutons,
 Shaved Parmesan, Traditional Caesar Dressing

Wedge Salad

Iceberg Wedge, Citrus Segments, Toasted Almonds,
 Bermuda Onion, Melon Salsa, Honey Lime Vinaigrette

Mozzarella and Tomato Salad

Beefsteak Tomato, Roasted Sweet Peppers,
 Fresh Mozzarella, Pesto Oil, Balsamic Vinaigrette



Entrees

Select one

Grilled Tenderloin 48-

Filet of Beef,
 Brandied Boursin Cream,
 Grilled Portabella Mushroom

Latitudes Crab Cake 46-

Panko Crusted Jumbo Crabmeat,
 Fresh Herbs, Island Spices, Avocado Lime Remoulade,
 Sweet Corn Black Bean Relish

Fire Roasted Grouper 46-

Wilted Spinach Greens, Red Pepper Cream

Floribbean Grilled Chicken 46-

Boneless Breast, Citrus Jerk Seasoning,
 Mango Rum Runner Salsa

Linguini Hollywood 42-

Sun-Dried Tomatoes, Peas, Prosciutto,
 Crimini Mushrooms, Fresh Basil, Garlic, Olive Oil,
 Grana Padano Cheese

Dessert

Select one

Mango Raspberry Cheesecake
 Key Lime Pie, Crème Chantilly
 Papaya Passion Fruit Mousse Tart
 Chocolate Layered Cake

Salads

36- per person

Include Fresh Baked Rolls

Dessert, Coffee and Tea Service

200- labor service charge for groups under 25

Select one

BROADWALK SALAD

Grilled Salmon, Mixed Greens,
Kiln-Dried Cherries, Cucumbers,
Crumbled Blue Cheese, Spiced Pecans,
Raspberry Vinaigrette

FLORIBBEAN GRILLED CHICKEN SALAD

Flame Grilled Breast, Mixed Greens, Tomato,
Sweet Peppers, Red Onions, Hearts of Palm,
Papaya Ranch Dressing

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Garlic Croutons

BABY LEAF SPINACH SALAD

Grilled Chicken, Cherry Tomatoes, Maple Walnuts, Poached
Pear, Stilton Crumbles, Palm Hearts, Boiled Eggs,
Frazzled Prosciutto, Honey Bacon Dressing

GORGONZOLA STEAK SALAD 38-

Flame Grilled Steak, Romaine,
Oven Roasted Tomatoes, Portobello Mushroom,
Blue Cheese Crumbles, Garlicky Haricots Verts, Olives,
Onion Haystack, Roasted Shallot Dressing

Soups

Served with Salad or Sandwich

Additional 12- per person

CHILLED GAZPACHO SOUP

Avocado Cream,
Marinated Jumbo Crab

ROASTED RED PEPPER TOMATO BISQUE

Basil Cream

LOBSTER BISQUE

Spiked with Sherry



Sandwiches

34- per person

Include Southern Potato Salad, Pickle Spear
Dessert, Coffee and Tea Service
200- labor service charge for groups under 25

(Select one)

FOCACCIA SANDWICH

Sliced Ham, Pepperoni,
Genoa Salami, Provolone, Lettuce, Tomato,
Red Onion, Marinated Olive Spread,
Basil Vinaigrette, Baked Focaccia Roll

CAFÉ HOLLYWOOD

Two Mini Flaky Croissants,
Albacore Tuna Salad
Chunky Chicken Salad, Lettuce, Tomato

THE GRILLED BEEF STACK

Herb Grilled Beef Tenderloin,
Boursin Cheese, Fresh Baked Kaiser Roll,
Roma Tomato, Crisp Greens,
Horseradish Mayonnaise

GRILLED CHICKEN STACK

Tender Marinated Breast, Monterey Jack Cheese,
Roma Tomato, Guacamole,
Herbed Mayonnaise

NATURAL GOURMET SAMPLER

Smoked Ham, Turkey, Swiss, Red Onion, Tomato,
Lettuce, Traditional Louie Dressing, Wheat Bread

Box Lunches 28-

Box Lunches include
Pasta Salad, Kettle Chips,
Red Apple, Brownie, Bottled Water

THE HOAGIE

Prosciutto, Cappicola, Salami, Provolone,
Lettuce, Sweet Pepper Relish, Italian Bread

THE VEGGIE

Fresh Mozzarella, Tomato, Grilled Mushroom,
Pesto Mayo, Focaccia Bread

Upgraded Box Lunches

THE PICNIC BASKET 34-

Half Sandwich of Smoked Turkey, Gruyere,
Spinach, Herbed Mayo
Half Sandwich of Rare Roast Beef, Boursin,
Red Onion Marmalade on Fresh Baguette.
Piece of Country Fried Chicken Breast
Potato Salad, Red Apple, Two Chocolate Chip Cookies

THE BISTRO BASKET 36-

Half Shaved Rare Beef Tenderloin, Boursin,
Red Onion Marmalade
Half Grilled Chicken with Herb Aioli on Fresh Baguette
Tomato, Cucumber, Onion Salad with Balsamic Vinaigrette
Fresh Fruit Salad, Individual New York Cheesecake



Hors d'Oeuvres

6- per piece, unless otherwise noted
 Minimum of 50 pieces each
 Standard of Service is "Butler Passed"

Hawaiian Chicken Skewers

Tender Breast, Sweet Pepper
 Sweet and Sour Dipping Sauce

Jerk Chicken Skewers

Mango Chutney

Mini Crab Cakes

Key Lime Aioli

Ahi Tuna Poke

In a Mini Martini Glass

Crab Rangoon

Seasoned Crab, Crispy Wontons
 Tomato Garlic Aioli

Tomato Caprese Skewers

Balsamic Reduction

Beef Tenderloin

Crostini with Boursin Cheese

Coconut Shrimp

Large Gulf Shrimp, Tropical Piña
 Colada Batter, Shaved Coconut,
 Sweet Red Pepper Sauce

Vegetable Egg Rolls

Stir-Fried Vegetables,
 Asian Seasonings, Sweet Chili Garlic Sauce

Tomato Basil Bruschetta

Garlic Crostini, Balsamic Drizzle

Smoky Bacon Wrapped Scallops

Sauce Diablo

Franks en Crouete

Puff Pastry, Spicy Mustard

Pork Pot Stickers

Sweet Soy Chili

Fresh Asparagus, Boursin Cheese, Prosciutto

Peruvian Ceviche Martini 7- per piece

Fresh Squeezed Lime, Cilantro

Lobster Crab Fritters 7- per piece

Orange Hollandaise Sauce

Vegetable Spring Rolls

Sweet Chili Garlic Soy Sauce

Mini Beef Wellington

Mushroom Duxelle, Creamy Horseradish Sauce

Brie in Phyllo Cups

Sweet Pear and Toasted Almond Phyllo, Pear Mustard

Spanakopita

Spinach, Feta Cheese, Phyllo Leaves, Tzatziki Sauce



Display Stations

Based on One Hour

Per person pricing

IMPORTED & DOMESTIC DISPLAY 28-

Crackers, Dried Fruit, Nuts

EAST COAST SEAFOOD STATION 60-

Chilled Shrimp Cocktail

Fresh Shucked Oysters on the Half Shell

Mussels

Crab Claws

Rum Key Lime Mustard, Seafood Cocktail Sauce,

Citrus Sections

Assorted Crackers

CHILLED JUMBO SHRIMP 32-

Cocktail Sauce

SLIDER STATION 28-

Mini Gourmet Hamburgers, Pulled Pork,

Crab Cakes, Sweet Potato Fries, All the Fixings

One of each, per person

TASTE OF THE MIDDLE EAST 24-

Pita Triangles, Lemon Garlic Hummus,

Tabouleh, Baba Ghanoush, Marinated

Grape Tomatoes, Roasted Red Peppers

Upgrade

12- per person

Two per person

Lamb Chops with Mint, Tzatziki Sauce

SUSHI DISPLAY 32-

California, Tuna, Salmon, Shrimp Rolls,

Pickled Ginger, Wasabi, Soy Sauce

Action Stations

Chef Attendant Fee of 200- each

Based on One Hour

Enhance your Reception

Chef Attendant Fee of 200- each,

PASTA STATION 24-

Penne, Tortellini with Marinara,

Ala Vodka, Alfredo Sauce,

Sweet Peas, Spinach, Crimini Mushrooms,

Roasted Garlic, Extra Virgin Olive Oil,

Parmesan Cheese, Garlic Breadsticks

Chicken 10- per person additional

Shrimp 12- per person additional

ASIAN STATION 26-

Marinated Chicken

Stir Fry of Carrots, Snow Peas, Scallions,

Bamboo Shoots, Water Chestnuts,

Vegetable Fried Rice, Pork Pot Stickers,

Sweet Soy Chili

Add Shrimp

12- per person additional

Enhancements to your Event

Based on One Hour
Must be ordered as a Combination,
Not as a Meal
Chef Attendant Fee of 200- each
Minimum of 30 guests

Churrasco Station 28-
Churrasco Steak, Chimichurri, Chorizo Sausage
Black Beans and Rice, Fried Plantains, Cuban Bread

Tenderloin of Beef 32-
Sweet Caramelized Onions, Horseradish,
Grain Mustard, Silver Dollar Rolls

Caribbean Roast Pork Loin 30-
Honey Glazed, Sweet Chili
Tomato Soy BBQ Sauce

Baked Virginia Cured Ham 26-
Molasses Citrus Glaze, Vidalia Onion Relish
Herbed Buttermilk Biscuits

Roasted Turkey 26-
Chipotle Honey Mustard Glaze
Cranberry Orange Georgia Relish
Assorted Dinner Rolls

Honey Thyme Roasted Rack of Lamb 38-
Apricot Mint Marmalade, Mini French Baguettes

Herb Roasted Prime Rib 32-
Caramelized Onion, Natural Pan Juices

Whole Jerk Nassau Grouper 32-
Wrapped in Banana Leaves
Grilled Pineapple Relish
West Indian Egg Bread Rolls



Elegant Plated Dinner

Includes choice of Salad, Dessert, Seasonal Vegetables, Rolls and Butter, Fresh Brewed Coffee, Assorted Teas
You may choose two Entrée choices the higher price becomes the prevailing packages price.

Starters

Additional
12- per person

Select one

Chilled Gazpacho

Avocado Cream, Marinated Jumbo Crab

Shrimp Cocktail (3 pieces per person)

Large Gulf Shrimp, Cocktail Sauce

Latitudes Crab Cake

Fresh Crab, Sweet Peppers, Fresh Herbs, Pommery Mustard Cream

Brie Crostini

Toasted Ciabatta, Spicy Guacamole, Sun-Dried Tomatoes

Savory Salads

Select one

Baby Bibb and Watercress Salad

Green Apple, Caramelized Pecans, Maytag Blue Cheese, Raspberry Vinaigrette

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Olive Oil, Balsamic Drizzle

Wedge Salad

Iceberg Wedge, Citrus Segments, Melon Salsa, Toasted Almonds, Bermuda Onion, Poppy Seed Dressing

Roasted Beet Salad

Arugula, Marcona Almonds, Goat Cheese, Citrus Vinaigrette

The Main Course

Caribbean Sunshine Snapper 68-

Macadamia Crusted Snapper, Citrus Mango Rum Runner Salsa, Orange Buerre Blanc

Grilled Beef Tenderloin 72-

Grilled Portabella Mushroom, Bordelaise Sauce

South Beach Chicken 64-

Seared Stuffed Breast, Mango, Manchego Cheese, Red Roasted Pepper Coulis

Pan Seared Mahi Mahi 68-

Crab, Tomato, Avocado Salsa, Chive Buerre Blanc

Palm Island Chicken 64-

Mojo Marinated Airline Chicken, Sweet Potato Hash, Mandarin Chive Cream Sauce

Island Spiced Grilled Pork Chop 66-

Rum Glazed, Tropical Herbs, Pineapple Mango Chutney

Crusted Rack of Lamb 78-

Pecan Crusted, Dijon Herbs, Stone Ground Mustard

ENTREE COMBINATION PLATES

Sea and Sand 78-

Grilled Tenderloin of Beef, Sautéed Woodland Mushrooms and Crab Cake

Grilled Chicken and Salmon 72-

Breast in Pommery Mustard and Pan Seared Filet of Salmon with Dill Sauce

Gulf Shrimp and Filet Mignon 78-

Sautéed Jumbo Gulf Shrimp, Garlic Red Pepper Coulis, Grilled Petite Filet, Brandied Stilton Cream, Caramelized Onion

Dessert Selection

Select one

Flourless Chocolate Cake , Raspberry Coconut Mousse, Turtle Cheesecake, Key Lime Pie

Dinner Buffet

Includes Coffee and Tea Service
200- fee will apply to groups less than 30

Island Caribbean

Treasure Island Salad Bar

Conch Salad, Picka-Peppa Sauce,
Tossed Greens, Citrus Cream Dressing

Fresh Baked Breads and Mango Butter

The Main Hull

Guava BBQ Chicken

Baked Local Fish, Sweet Peppers and Tomatoes

Cuban Beef with Tomato Black Bean Relish

Vegetables and Starches

Fried Plantains and Orange Marmalade
Island Coconut Pineapple Rice

Island Sweets for Dessert

Caribbean Rum Cake, Pina Colada Sauce
Banana Fritters, Cinnamon Brown Sugar,
Mango Bread Pudding
with Rum Butter Scotch Sauce

72- per person (two Entrees)

80- per person (three Entrees)

The Grand Occasion

Salads

Crisp Mixed Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
Sunburst Fruit Salad

Selection of Artisan Breads

The Main Assembly

Crab Stuffed Florida Snapper
with Lemon Buerre Blanc

Seared Peppercorn Sirloin
with Boursin Cheese, Brandied Cream

Pan Seared Chicken Breast
with Orange Honey Glaze

Vegetables and Potatoes

Roasted Seasonal Vegetables
Wild Rice
Parsley Red Bliss Potatoes

Grand Finale for Dessert

Chocolate Indulgence Cake
with Grand Marnier Sauce
New York Style Cheesecake
with Passion Fruit Salsa

72- per person (two Entrees)

80- per person (three Entrees)

Taste of Tuscany 66-

Salads

Caprese, Fresh Mozzarella, Tomatoes,
Balsamic Drizzle

Garden Greens, Roasted Peppers, Cherry Tomatoes,
Cucumbers, Carrots, Roasted Peppers, Red Onion,
Olives, Balsamic Vinaigrette Peppercorn Ranch
Sun-Dried Tomato, Black Olive Ciabatta
Rosemary and Sea Salt Focaccia

The Main Course

Pan Seared Chicken
Orange Mascarpone Sauce

Medallions of Beef Marsala
Portobello Mushrooms

Shrimp Fra Diavolo, Penne
Spinach and Roasted Garlic

Spinach Ricotta Ravioli, Garlic,
Roma Tomatoes, Basil

The Dessert

Cannolis and Ricotta Cheesecake, Amaretto Glaze



Latitudes Beach BBQ 68-

Chipotle, Scallion Potato Salad
Garden Greens, Assorted Dressings
Sun-Dried Tomato Pasta Salad

Gourmet Mini Slider Station

Blue Cheese, Cheddar, Bacon, Herb Mayo, Spicy
Pickle Relish, Red Onions, Vine Ripe Tomatoes

Mini Gourmet Hamburgers
Crab Cakes
Pulled Pork
Lemon Pepper Chicken Breasts

Add Shrimp Kabobs

16- per person

Sweet Potato Fries
Grilled Vegetable Kabobs

Chocolate Cupcakes
Coconut Custard Martini
Guava Strawberry Cobbler



Latin Salsa Buffet 72-

Under 30, 200- Labor fee will apply

Salads

Baby Shrimp and Corvina Ceviche
Chayote and Cilantro Salad
Avocado Tomato, Red Onion Salad,
Lemon Vinaigrette
Black Bean & Roasted Corn Salsa,
Tri-Color Chips
Cuban Bread

From the Grill

Pico De Gallo Chicken Breast
Churrasco Skirt Steak, Chimichurri Sauce

Side Items

Paella with Chicken, Chorizo and Seafood
Fried Plantains in Orange Honey Glaze
Seasoned Black Beans, White Rice

Desserts

Mocha Cheesecake, Caramel Rum Flan
Warm Churros and Rum Dipping Sauce



Sweet Enhancements

28- per person

CUPCAKE BAR

Bite Size Minis- select four

Red Velvet, Carrot, Coconut, Double Chocolate,
Key Lime, Lemon Drop, Cinnamon Apple

ICE CREAM

Three Flavors of Ice Cream/ Gelato

Oreo Crumbles, Brownie Bits, Reese's Pieces,
Chocolate Chips, Strawberries, Bananas,
Marshmallows, Cookie Dough, Pecans

100- Attendant fee

CHOCOLATE DECADENCE

Assorted Chocolate Truffles,
Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries, Whipped Cream

CHOCOLATE AFFAIR

White and Milk Chocolate Fondue,
Skewered Fruit, Oreo Cookies,
Rice Krispy Bars, Pound Cake,
Biscotti, Pretzels

S'MORES BAR

Graham Crackers, Marshmallow, Assorted Chocolates

Liquid Dessert Bars

German Chocolate Martini:

Stoli Vanilla, Kahlua, Frangelico

Mango Creamsicle:

Grey Goose, Mango Puree, Cream

Key Lime Pie:

Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

Espresso Martini:

Van Gogh Espresso, Kahlua, Crème de Cacao

200- Attendant fee



Banquet Wine and Spirits

Vodka

Premium: New Amsterdam

Top Shelf: Tito's Handmade Vodka

Gin

Premium: Bombay

Top Shelf: Tanqueray

Rum

Premium: Bacardi Superior

Top Shelf: Bacardi Superior, Captain Morgan

Tequila

Premium: Sauza Silver

Top Shelf: Milagro Silver

Bourbon/Scotch/Whiskey

Premium: Dewar's Scotch, Canadian Club Whiskey,

Jim Beam Bourbon

Top Shelf: Dewar's 12 Scotch, Jack Daniels,
Jameson Irish Whisky

House Wine – Cabernet, Merlot, Chardonnay

Domestic Beer Selections

Budweiser, Bud Light, Miller Lite,

Michelob Ultra, Coors Light

Imported Beer Selections

Corona, Heineken, Corona Light

Local Craft Beers – Market Price

HOST BAR

Priced per drink, charged on Consumption

Premium Liquor 10-

Top Shelf Liquor 14-

Domestic Beer 8-

Imported Beer 9-

House Wine 12-

Soft Drinks 6-

OPEN BAR

Priced per person, per hour

Premium Bar

First Hour: 20-

Each Additional Hour: 14-

Top Shelf Bar

First Hour: 22-

Each Additional Hour: 16-

CASH BAR

Premium Liquor 10-

Domestic Beer 8-

Imported Beer 9-

House Wine 12-

Soft Drinks 6-

Drink Tickets

12- per ticket

Based on Premium Bar setup only

Bartender Fee 200- per Bartender

One Bartender per 50 guests

Cashier Fee 200- per Cashier

Signature Drink Collection

Based One Hour, per person
Enhancements to an Existing Bar
200- Bartender fee on all Stations

WINE PER BOTTLE

House Wine- Ask for Pricing
House Champagne 36- per bottle
Wine upgrades available per bottle
Please ask to see our Wine List

BLOODY MARY BAR

First: Selection of Vodka
Next: Tomato Juice, Hot Sauce, Horseradish
The Rim: Old Bay, Celery Salt,
Sea Salt, Cracked Pepper
Shake & Garnish: Pickled Green Beans,
Celery, Lemon, Lime Carrot Shavings, Shrimp
Cocktail, Scallion, Olives, Pickle Spear, Bacon Strip

Premium Vodka 18-
Top Shelf Vodka 24-

MIMOSA'S

16- per person
Fresh Squeezed Orange Juice
House Champagne
Charged on Consumption per bottle

COFFEE BAR 24-

Gourmet Coffee, Whipped Cream,
Powdered Chocolate, Cinnamon Sticks,
Chocolate Coffee Beans, Sugar Swizzle Stick,
Lemon and Orange Zest, Flavored Syrups,
Almond Biscotti

UPGRADES

16- per person additional
Chocolate Shooter Cups:
Your choice of
Baileys, Kahlua or Amaretto



Hotel Accommodations

Featuring 229 all new, ocean- inspired guestrooms with furnishes balconies and amazing water views. With our boutique size, and situated along the quiet end of the Broadwalk, you will feel at home in our Hollywood Florida Hotel. Once off our elevators, we are just seconds from the beach and fun, all in walking distance.

Our rooms in the hotel consist of King rooms, two doubles, and a variety of junior suites that face directly on the ocean.

Rooms offer refrigerators in every room, a safe, and all other amenities to ensure a wonderful stay.






MARRIOTT
HOLLYWOOD BEACH



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