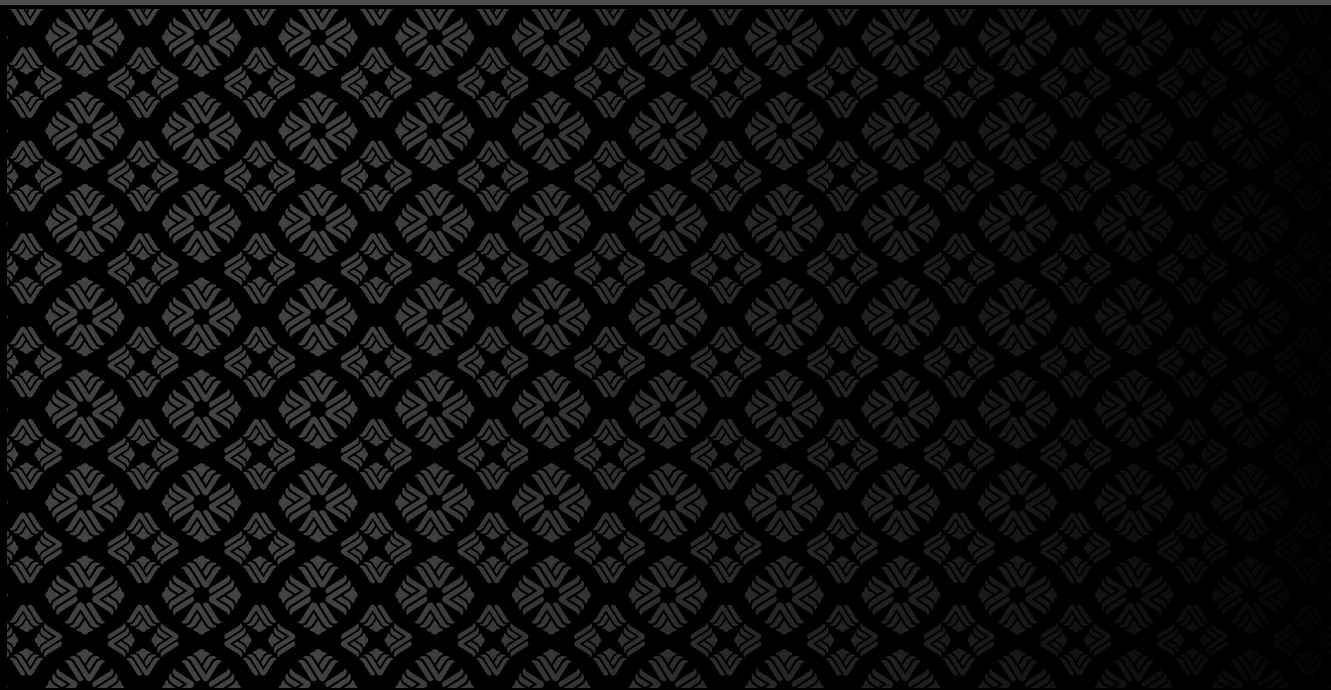




WYNDHAM GRAND

Jupiter At Harbourside Place

CULINARY BANQUET MENUS



PLATED BREAKFAST

Minimum of 5 people

A surcharge of \$10 per person will apply for parties under 5 guests

All Plated Breakfasts Include: One Starter, One Entrée, Warm Flakey Croissants, Fresh Squeezed Florida Orange Juice, Starbucks® Coffee and Tazo Teas

CHOOSE ONE STARTER

Dueling Yogurt Smoothie Shots

Sliced Seasonal Fruit

Yogurt Parfaits with Fruit Caviar, Mixed Berries

Orange and Blueberry Salad with Cranberry

Dusted Goat Cheese

CHOOSE ONE ENTRÉE

Grand Marnier and Vanilla-Laced French Toast,
Caramelized Bananas, Candied Pecans, Pork Sausage,
Applewood Smoked Bacon, Vermont Maple Syrup

\$24

Scrambled Eggs, Applewood-Smoked Bacon, Pork
Sausage Links, Roasted Overnight Tomatoes,
Grilled Asparagus

Breakfast Potatoes with Caramelized Onions,
Peppers and Herbs

\$25

Egg Purses filled with Scrambled Eggs, Bacon,
Caramelized Onions and Goat Cheese
Grilled Asparagus, Roasted Overnight Tomatoes
and Sweet Potato Hash

\$28

Chicken and Waffles

Belgian Waffles and Buttermilk Fried Boneless

Chicken Thighs

Jalapeno and Honey Butter, Warm Maple Syrup

\$29

Beach Side Eggs Benedict

Dried Prosciutto, Jumbo Lump Crab Cake, Poached Cage

Free Egg on English Muffin

Baby Spinach, Caramelized Onions and Fingerling

Potato Sauté

\$30

Southern Breakfast

Braised Boneless Short Rib

Three Cheese Stone Ground Grits, Orange Segments,

Red Wine Reduction

Buttermilk Biscuit

\$31



ENHANCEMENTS

Spiced Ground Pork and Apple Raisin Spring Rolls, Citrus
Jicama Slaw and Blueberry Gastrique

\$5

Lime and Cilantro Cold Smoked Salmon, Crème Fraiche,
Pickled Red Onions

\$7

Seared Jumbo Scallop, Georgia Olive Oil, Sous Vide Egg
Yolk, Baby Spinach and Wild Mushrooms

\$9

CONTINENTAL BREAKFAST

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

All Continental Breakfasts Include: Fresh Squeezed Florida Orange Juice, Starbucks® Coffee and Tazo Teas

Healthy Continental \$24

Sliced Seasonal Fruits and Berries
Assorted Mini Muffins
Fresh Baked Plain and Chocolate Croissants New York Style Plain Bagels
Whipped Cream Cheese and Individual Butter
Cold Cereals and Milk

Jupiter Continental \$27

Seasonal Fruits and Berries
Assorted Mini Danish and Muffins
Yogurt Parfaits with Fruit Caviar, Mixed Berries
Steel-Cut Oatmeal with Honey Jars, Golden Raisins and Brown Sugar
Assorted Seasonal Whole Fruit

Grand Continental \$31

Seasonal Fruits and Berries
Assorted Seasonal Whole Fruit
Assorted Mini Danishes and Muffins
New York Style Plain Bagels
Whipped Cream Cheese and Individual Butter
Yogurt Parfaits with Fruit Caviar, Mixed Berries
Steel-Cut Oatmeal with Honey Jars, Golden Raisins and Brown Sugar
Cold Cereals and Milk
Breakfast Burritos with Spicy Chorizo Sausage
Pepper Jack Cheese
Salsa and Sour Cream



BREAKFAST BUFFET

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

All Breakfast Buffets Include: Fresh Squeezed Florida Orange Juice, Starbucks® Coffee and Tazo Teas

The Floridian \$33

Sliced Seasonal Fresh Fruit and Berries
Assorted Mini Danish and Mini Muffins
Toaster Station with Wheat, Rye and White Bread, Individual Butter,
Assorted Jams and Jelly,
Fresh Cracked Scrambled Eggs
Crispy Applewood-Smoked Bacon
Country Style Sausage Links
Breakfast Potatoes with Caramelized Peppers and Onions

The Key West \$35

Cubed Seasonal Fruit Bar
Yogurt Parfaits with Fruit Caviar, Mixed Berries
Fresh Baked Plain and Chocolate Croissants Fresh Cracked Scrambled Eggs
Crispy Applewood-Smoked Bacon
Country Style Sausage Links
Thick Cut Brioche French Toast with Candied Pecans and Orange Zest, Vermont Maple Syrup
Breakfast Potatoes with Caramelized Peppers and Onions

The Grand Breakfast \$37

Seasonal Sliced Fruit and Berries
Yogurt Parfaits with Fruit Caviar, Mixed Berries
Warm Mini Apple Turnovers, Assorted Scones
New York Style Plain Bagels with Whipped Cream Cheese and Individual Butter
Fresh Cracked Scrambled Eggs
Crab Eggs Benedict with Old Bay Hollandaise
Crispy Applewood-Smoked Bacon,
Corned Beef Potato Hash, Salsa Verde
Fingerling Breakfast Potatoes with Fresh Herbs and Lemon Zest
Buttermilk Biscuits and Sausage Gravy
Steel-Cut Oatmeal with Honey Jars,
Golden Raisins and Brown Sugar

BREAKFAST ENHANCEMENTS

Enhancements \$3 (Per Person Per Item)

- » New York Style Plain Bagels with Whipped Cream
- » Cheese and Individual Butter
- » Fresh Baked Plain and Chocolate Croissants
- » Blueberry and Chocolate Breakfast Breads
- » Steel-Cut Oatmeal with Honey Jars,
- » Golden Raisins and Brown Sugar
- » Fresh Squeezed Ruby Red Grapefruit Juice
- » Toaster Station with Wheat, Rye and White Bread,
- » Individual Butter, Assorted Jams and Jelly








Enhancements \$5 (Per Person Per Item)

- » Build Your Own Yogurt Parfait Station
- » Smoked Salmon Display with Pumpnickel
- » Toast Points and Traditional Accoutrements
- » Griddle Pancakes with Berry Compote,
- » Vermont Maple Syrup
- » Chicken Apple Sausage
- » Corned Beef Potato Hash, Salsa Verde
- » Traditional Eggs Benedict
- » Thick Cut Brioche French Toast with Candied
- » Pecans and Orange Zest Vermont Maple Syrup

Enhancements \$7 (Per Person Per Item)

- » Charcuterie Display with Traditional Accoutrements
- » Breakfast Burritos with Spicy Chorizo Sausage,
- » Pepper Jack Cheese, Salsa and Sour Cream
- » Croissant Sandwich with Ham and Cheddar
- » Fresh Cracked Scrambled Eggs
- » Breakfast Potatoes with Caramelized Peppers and Onions
- » Crispy Applewood-Smoked Bacon

Enhancements \$12 (Per Person Per Item)

-  Gourmet Omelet Station
-  Crab Meat, Baby Shrimp, Spicy Sausage Bacon, Ham, Mixed Peppers, Onions, Mushrooms, Pickled Jalapenos, Cheddar, Pepper Jack, Mozzarella, Feta Farm Fresh Whipped Eggs Egg Whites and Egg Beaters
-  Choice of Waffles or Pancakes made to Order Strawberry Compote, Mixed Berries, Whipped Cream, Candied Pecans, Chocolate Mousse, Maple Syrup
-  Eggs Benedict Station, Cold Water Lobster Tails, Spiced Candied Bacon, Local Vegetables
-  Scrambled Eggs with Bacon, Caramelized Onions, Baby Spinach and Cheddar Cheese
-  Enclosed in Puff Pastry and Carved to Order
-  Carved Sugar-Cured Pork Slab Bacon

REFRESHMENTS AND SNACKS

Order By the Gallon

Starbucks® Coffee and Assorted Tazo Teas® \$72
Lemonade or Fruit Punch \$38
Hot Chocolate \$43

\$4 Per Item - on Consumption

Nutri-Grain Bars®, Kashi-Bars®, Power Bars®, Cliff Bars® Kind Bars®
Bags of Pretzels, Kettle Potato Chips, Terra Chips®,
White Cheddar Popcorn,
Kit Kat's®, Snicker's®, Peanut and Plain M&M's®, Reese Peanut Butter Cups®, Oreo Cookies®
Seasonal Assorted Whole Fruit

\$5 Per Item on Consumption

Assorted Soft Drinks
Bottled Waters
Assorted Bottled Juices

\$6 Per Item on Consumption

Starbucks® Frappuccino
San Pellegrino Water®
Vitamin Waters®
Assorted Naked Juices ®
Perrier Water®
Energy Drinks: Red Bull® and Monster®
Assorted Craft Sodas
Assorted Ice Cream Bars

\$36 Per Pound

Salted Mixed Nuts
Roasted Cashews
Asian Blended Nuts with Wasabi Peas

By the Dozen - \$44

Assorted Danish
Fresh Baked Jumbo Muffins
Fresh Baked Regular and Chocolate Croissants
New York Style Plain Bagels with Whipped Cream Cheese and Individual Butter
Fresh Baked Assorted Cookies
Double Fudge Brownies
Blondies with White Chocolate Chips
Salted Soft Pretzel Sticks with Yellow Mustard
Assorted Mini Gourmet Cupcakes from DD's Cupcakes, a Local Jupiter Favorite (Add \$6 Per Dozen)



REFRESHING BREAKS

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

Re-Energize \$18

Made to Order Smoothie Shots
Choice of Red Bull and Blueberry or
Strawberry Banana
Assorted Kind Bars
Assorted Energy Drinks
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water

Chocolate and Berries \$18

Torched Marshmallows Extinguished
In Milk Chocolate Fountain
Graham Cracker Crumbs,
Florida Picked Strawberry Compote,
Blueberry Compote, Blackberry Compote
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water

Red Break \$18

Cherry Lemonade
Mini Red Velvet Cupcakes
Sliced Red Seedless Watermelon
Strawberry Cake Pops
Cranberry Red Bull Yogurt Smoothies
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water

Go Nuts!! \$19

Build your own Nut Blend
Roasted Cashews, Honey Roasted Peanuts,
Wasabi Peas, Walnuts,
Buffalo Spiced Peanuts, Wasabi Soy Cashews, Yogurt
Covered Raisins, M&M's,
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water

Roger Dean Baseball Game \$19

Cracker Jacks®, Peanuts and Jumbo Pretzels,
All Beef Mini Hot Dogs in Puff Pastry,
White Cheddar Cheese Sauce,
Yellow and Grain Mustard
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water



Liquid Nitrogen Action Station \$19

Warm Banana Bread in Demitasse Cups with
Liquid Nitrogen Caramel Ice Cream
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water

Cookie Bar \$19

House-Baked Chocolate Chip
White Chocolate Chip Macadamia
Oatmeal Raisin, Peanut Butter
Whole, 2%, Skim Milk
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas® and Bottled Water

Bacon!! \$20

Lightly Spiced Candied Bacon
Chocolate Dipped Bacon
Warm Bacon Popcorn
Freshly Brewed Starbucks® Coffee,
Assorted Hot Herbal Tazo Teas®,
Assorted Soft Drinks and Bottled Water



Juice and Grain Bar \$20

Duo of Fresh House Blended Juices
Super Greens with Kale, Apple and Carrot
Citrus Punch with Beets, Oranges, Blueberries
Almond and Vanilla Granola, Dried Fruits
Assorted Granola and Power Bars
Freshly Brewed Starbucks® Coffee
Assorted Tazo Teas®
Assorted Soft Drinks and Bottled Water



LUNCH

PLATED LUNCH

Minimum of 5 people

A surcharge of \$10 per person will apply for parties under 5 guests

All Plated Lunches Include: One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Starbucks® Coffee and Tazo Teas

CHOOSE ONE STARTER

Floridian Salad

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts, Orange Blossom Vinaigrette

Charred Romaine Hearts Salad

Overnight Plum Tomato, Parmesan Crisp Balsamic Reduction and Caesar Dressing

Mixed Baby Greens

Plum Tomatoes, Strawberries, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Champagne Herb Vinaigrette

B.L.T Salad

Hydro Bib Lettuce, Baby Red Oak Crispy Carrots, Smoked Bacon Bits Bacon Ranch Dressing

Seasonal Sliced Fruit

Melons, Pineapple, Watermelon, Mixed Berries, Vanilla Blueberry Yogurt

Fruit Parfait

Fruit Caviar, Vanilla Scented Granola

Manhattan Clam Chowder

Smoked Pork Belly

Wild Mushroom Soup

Domed in Puff Pastry



ENHANCEMENTS

Cherry Stone Clams \$3 (Per Person)

Sautéed with Baby Spinach, Garlic, White Wine, Whole Butter, Garlic Baguette

Tomato & Crab Bisque \$4 (Per Person)

Jumbo Lump Crab Meat, Parsley Oil

Drunken Mussels \$5 (Per Person)

P.E.I. Mussels, Spanish Chorizo, Baby Spinach, Local Tequesta Brewery Ale, Garlic Baguette

Braised Beef Short Ribs \$6 (Per Person)

Celery Root Puree, Red Wine Reduction

Seared Jumbo Scallops \$9 (Per Person)

Wild Mushroom and Baby Spinach

PLATED LUNCH ENTRÉE OPTIONS

Mediterranean Fusion Vegetable Wrap \$23

Roasted Yellow Squash and Zucchini, Tomatoes, Baby Spinach, Couscous and Carrot Ginger Dressing, Seasonal Fruit Skewer and Mango Coleslaw

Turkey Croissant \$29

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayo, Seasonal Fruit Skewer and Mango Cole Slaw

Chicken Caesar \$29

Romaine Hearts, Garlic Herb Croutons, Overnight Tomato, Parmesan Crisp and Caesar Dressing

Mandarin Chicken \$29

Mixed Greens, Scallions, Cherry Tomatoes, Mandarin Oranges, Crispy Wontons and Ginger-Soy Vinaigrette

Cumin Scented Skirt Steak \$33

Baby Mixed Greens, Caramelized Peppers and Onions, Crispy Fried Onions, Chipotle Ranch Dressing

Roast Beef Ciabatta \$33

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade, Whole-Grain Mustard Mayo, Seasonal Fruit Skewer and Mango Coleslaw

Free Range TangleWood Farm Bone In

Chicken Breast \$35

Garlic Whipped Potatoes, Caramelized Onion and Shitake Mushroom Relish, Truffle Broccolini, Lemon Beurre Blanc

Panko-Crusted Bone In Chicken Breast \$35

Butter Braised Fingerling Potatoes, Baby Sunburst Squash, Raspberry-Braised Red Cabbage, Grain Mustard Cream

Burgundy-Braised Boneless Short Ribs \$38

Garlic Whipped Red Bliss Potatoes, Wilted Local Kale, Baby Carrots, Burgundy Demi-Glace



Lobster Cobb \$39

Romaine Hearts, Smoked Bacon, Bleu Cheese, Heirloom Cherry Tomatoes, Avocado, Cold Water Main Lobster Tail, Herb-Citrus Vinaigrette

Loch Duart Salmon \$39

Pan Seared with Lemon and Herb Rice, Asparagus, Overnight Tomato, Champagne Beurre Blanc

Sam Adam's Glazed Beef Tenderloin \$43

Potato Puree, Roasted Carrots, Rosemary Beer Jus

Jupiter Beach Duet \$52

Grilled Sirloin and Blackened Florida Grouper Parmesan-Mushroom Risotto, Bacon Scented Onions and Haricot Verts, Tomato-Garlic Jus

PLATED LUNCH DESSERT OPTIONS

Crème Brûlée Cheese Cake

Cheese Cake, Graham Cracker Crust,
Chantilly Cream, Popping Sugar, Strawberry Shimmer

Nutella Cake

Chocolate Cake, Nutella Mouse, Peanut Powder and
Raspberry Gastrique

Black Forest Cake

Layers of Chocolate Sponge Cake,
Brandy-Soaked Cherries and Chocolate Ganache
Chocolate Truffle, Chambord

Peanut Butter Explosion Cake

Chocolate Cake with Peanut Butter Mouse
Crème Anglaise

Flourless Italian Rum Cake

Strawberry Shimmer, Seasonal Berries

Dulce De Leche Cheesecake

Caramelized Pineapple, Raspberry Puree,
Chocolate Cigarette

Key Lime Meringue

Graham Cracker Crust, Key Lime Powder, Mango Caviar



GOURMET BOX LUNCH

Minimum of 5 people

A surcharge of \$10 per person will apply for parties under 5 guests

Maximum of 2 total entrée choices per event

All Box Lunches Include: Tomato and Mozzarella Salad, Seasonal Apple, Assorted Kettle Chips, Choice of Soft Drink or Bottled Water



Turkey Croissant \$29

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayo

Roast Beef Ciabatta \$32

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade, Whole-Grain Mustard Mayo

Chicken Croissant Sandwich \$30

Grilled Chicken Salad with Dried Cranberries, Green Apples, Walnuts and Yogurt Dressing

Vegetable Wrap \$26

Roasted Yellow Squash and Zucchini, Tomatoes, Baby Spinach, Couscous and Carrot Ginger Dressing

Enhancements \$3

- » Oreo Cookies®
- » Granola Bar®
- » Power Bar®
- » Carrots and Celery with Ranch
- » Fruit Salad
- » Chocolate Chip Cookie
- » Brownie
- » Blondie
- » Tuna Salad
- » Chicken Salad
- » Cole Slaw
- » Potato Salad

LUNCH BUFFET

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

All Lunch Buffets Include: Freshly Brewed Iced Tea, Starbucks® Coffee and Tazo Tea

Garden Delight

Gourmet Soups and Salads

Kale and White Bean Soup

Roasted Tomato Bisque

Garden Greens

Baby Spring Mix, Chopped Romaine Hearts, Baby Arugula

Pickled Vegetable Display

Carrots, Cauliflower, Mushrooms,

Broccoli Florets, Yellow and Red Beets, Tomatoes, Cucumbers

Crunchy Toppings

Croutons, Toasted Almonds, Candied Pecans, Sunflower Seeds, Dried Cranberries, Dried Apricots

Cheese Galore

Crumbled Feta, Crumbled Bleu Cheese, Shredded Cheddar, Shredded Parmesan

Dressing City

Balsamic Bacon Vinaigrette, Red Wine Vinaigrette, Ranch, Bleu Cheese Dressing, Caesar Dressing

\$26

Jupiter Inlet Deli Buffet

Smoked Turkey, Roast Beef, Honey Baked Ham

Selection of Artisan Breads and Rolls

Dijon Mustard and Roasted Garlic Aioli,

Horseradish Sour Cream

Assorted Sliced Cheeses

Lettuce, Tomatoes and Pickles

German Potato Salad with Grain Mustard Vinaigrette

Pasta Salad with Red Onions, Green Peas,

Crumbled Feta, Tomato-Mint Vinaigrette

Fresh Baked Cookies and Brownies

\$36

Southwestern Fare

Beer Braised Beef and Chicken Fajitas

Warm Flour Tortillas

Black Beans and Cumin Rice

Sautéed Cilantro Vegetables

Sour Cream, House-Made Tomato Salsa,

Shredded Cheddar Cheese,

Watermelon Salad with Balsamic Reduction, Crumbled Feta and Baby Arugula

Spring Mix, Plum Tomatoes, Shaved Red Onions, Pickled Jalapenos, Crispy Tortilla Strips

Ranch Dressing and Cilantro-Lime Vinaigrette

Chocolate Cake, Warm Churros with Cinnamon Sugar

\$40

LUNCH BUFFET

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

All Lunch Buffets Include: Freshly Brewed Iced Tea, Starbucks® Coffee and Tazo Tea

Juno Beach Grill

Seared All Beef Burgers,
BBQ Boneless Chicken Thighs
Beer Braised Bratwursts, Peppers and Onions
Brioche Rolls and Hoagie Buns
Dijon Mustard, Roasted Garlic Aioli, Ketchup
Assorted Sliced Cheeses and Garnish Tray
Cucumber and Tomato Salad
with Red Wine Vinaigrette
Tossed Baby Mixed Greens, Assorted Accoutrements, Bleu
Cheese Dressing, Roasted Tomato Vinaigrette
Jack Daniel's Chocolate Cake
Banana Nut Cake

\$42

Latino Flare

Heirloom Cherry Tomatoes, Avocados, Pickled Red Onions
and Cilantro-Lime Vinaigrette
Baby Arugula, Goat Cheese, Strawberries
Dried Cranberries, Candied Spiced Pecans,
Bacon-Balsamic Vinaigrette,
Cajun Ranch Dressing
Bacon-Wrapped Pork with Mojo
Grilled Chicken Breast with Pineapple Salsa
Cilantro-Lime Black Beans and Rice
Sautéed Seasonal Vegetables
Pressed Cuban Sandwiches
Mango Guava and Chocolate Pineapple Cakes

\$44

Little Italy

Chilled Haricot Verts with Overnight Tomatoes, Red Onions,
Crumbled Goat Cheese and Balsamic Reduction Saffron
Penne Pasta Salad with Italian Sausage, Baby Spinach and
Plum Tomatoes
Romaine Hearts, Garlic Croutons, Parmesan, Cherry
Tomatoes, Caesar Dressing
8 Cut Chicken Cacciatore, Vine Ripe Tomatoes, Kalamata
Olives and Fresh Herbs
Tri Color Cheese Tortellini with Truffle Cream
Seared Salmon, Fennel and Artichoke Relish
Ratatouille and Garlic Bread Sticks
Mini Cannoli, Espresso Cheesecake

\$46

Asian Market

Baby Mixed Greens
Cucumbers, Cherry Tomatoes
Fried Wontons, Edamame
Ginger Soy Vinaigrette, Ranch Dressing
Sesame Crusted Sashimi Grade Tuna, Seaweed Salad and
Sweet Soy Reduction
Vietnamese Fried Rice with Cabbage, Scrambled Egg,
Bean Sprouts and Tomatoes
Lemon Grass and Cilantro Seared Salmon
Sweet Chili Lime Glazed Chicken Breast
Blueberry Mustard Glazed Pork Spare Ribs
Baby Bok Choy, Sake Glazed Carrots and
Steamed Sesame White Rice
Mango and Coconut Cheesecake

\$48



LUNCH ENHANCEMENTS

Enhancements \$4 (Per Person Per Item)

- » Corn and Chicken Chowder
- » Cream of Mushroom Soup
- » Butternut Squash Soup
- » Vegetarian Minestrone Soup with Kale
- » Carrot and Coconut Cream Soup
- » Chilled Grilled Asparagus Salad with Bleu Cheese Crumbles and Balsamic Reduction
- » Roasted Corn and Pepper Salad with Queso Blanco, Cajun Vinaigrette
- » Mango Coleslaw
- » Antipasto Salad with Red Wine Vinaigrette
- » Pickled Napa Cabbage Slaw
- » Warm Assorted Rolls and Whipped Butter

Enhancements \$5 (Per Person Per Item)

- » Shrimp Shooters with Mango Sweet Chili Sauce
- » Thai Beef Salad, Mint and Cilantro Leaves, Chili Lime Vinaigrette
- » Duck Confit Quesadillas with Cherries, Caramelized Onion, Pepper Jack Cheese
- » Penne Pasta with Jumbo Shrimp, Mixed Peppers and Mushrooms, Truffle Cream Sauce
- » Pepperoni and 4 Cheese Focaccia Pizza
- » BBQ Grilled Chicken Breast
- » Seared Citrus Florida Mahi-Mahi
- » Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
- » New York Style Assorted Cheesecakes
- » Spanish Flan
- » Carrot Cake
- » Italian Rum Cake
- » Tiramisu with Kahlua Ladyfingers

Enhancements \$14 (Per Person Per Item)

-  » Guacamole Action Station: Pico De Gallo, Chili Con Queso, Warm Blue Corn Tortilla Chips
-  » Pork Fried Lo Mein with English Peas, Baby Carrots, Bean Sprouts
-  » Creamy Risotto with Yellow Squash, Asparagus, Roasted Tomatoes, Baby Spinach



R E C E P T I O N S

RECEPTIONS



COLD CANAPÉS

Cold Canapé \$6 Per Piece

Items can be ordered 50 pieces at a time

- » Florida Strawberries and Whipped Boursin Cheese
- » Cherry Tomato and Mozzarella on Toasted Brioche, Balsamic Reduction and Basil
- » Brie Cheese and Apricot Jam on Toasted Rye Bread
- » Beef Tenderloin with Bleu Cheese and Balsamic Crimini Mushrooms
- » Tuna Poke with Wakame Salad and Wasabi Foam
- » Shredded Beef Short Rib with Tomato Polenta, Red Wine Foam
- » Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley
- » Mango-Chili Shrimp Shooters
- » Antipasto Skewers with Mozzarella, Artichoke and Tomato

HOT HORS D'OEUVRES

Hot Hors D' Oeuvres \$7 Per Item

Items can be ordered 100 pieces at a time

- » BBQ Glazed Chicken Satay
- » Chicken Dim Sum with Sweet Chili Sauce
- » Buffalo Chicken Spring Roll with Bleu Cheese Dressing
- » Chimichurri Marinated Beef Satay
- » Mini Beef Wellington with Red Wine Demi-Glace
- » BBQ Pulled Pork in a Buttermilk Biscuit Pouch
- » Vegetable Pot Sticker, Sweet Soy Drizzle
- » Asparagus and Bleu Cheese Wrapped in Filo, Balsamic Glaze
- » Brandied Peaches with Brie in Puff Pastry
- » Vegetable Spring Roll with Mango Thai Chili
- » Jumbo Shrimp Wrapped in Shredded Filo Dough, Sweet Chili Sauce
- » Lobster and White Truffle Mac and Cheese Bites
- » Crab Rangoon, Sweet and Sour Sauce



RECEPTION PACKAGES

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

Canapes are based on 1 piece per person

DUNES RECEPTION \$35

Choice of 2 Passed Canapés

- Potato-Tini Station
Garlic Whipped Potatoes in a Marini Glass, Guest to Choose Toppings
Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

Assorted Artisanal Cheese Display Garnished with Berries, Honeycomb and Gourmet Crackers

MANGROVE RECEPTION \$45

Choice of 3 Passed or Stationed Canapés

Sliced Fruit Display
Garnished with Mixed Berries, Vanilla Honey Yogurt

Baby Garden Vegetable Display
Caramelized Onion Dip and Ranch Dressing

- Slow Roasted Bone In Turkey Breast
Traditional Gravy, Cranberry Relish, Carving Rolls

PELICAN RECEPTION \$55

Choice of 4 Passed or Stationed Canapés

Jumbo Shrimp Display
Cocktail Sauce and Char Siu BBQ Sauce, Lemon Wedges
(Based on 3 Pieces Per Person)

Sesame Crusted Seared Tuna, Wakame Seaweed Salad,
Sweet Soy Reduction

- Roasted Beef Top Round
Horseradish Cream, Whole-Grain Mustard, Assorted Rolls



GRAND RECEPTION \$85

Choice of 5 Passed or Stationed Canapés

Assorted Artisanal Cheese Display Garnished with Berries, Honeycomb and Gourmet Crackers

Baby Garden Vegetable Display
Caramelized Onion Dip and Ranch Dressing

Sesame Crusted Seared Tuna, Wakame Seaweed Salad, Sweet Soy Reduction

- Chimichurri Marinated New York Strip, Herb Roasted Fingerling Potatoes
Blistered Cherry Tomatoes and Pickled Shaved Red Onions

INSPIRING DISPLAYS



Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

Sliced Fruit \$12

Garnished with Mixed Berries, Vanilla Honey Yogurt

Baby Garden Vegetables \$12

Caramelized Onion Dip and Ranch Dressing

Chocolate Fountain \$14

Strawberries, Marshmallows and Pretzel Sticks

Baked Brie \$16

Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry, Gourmet Crackers

Assorted Artisanal Cheeses \$18

Garnished with Berries, Honeycomb and Gourmet Crackers

Charcuterie \$18

Capicola, Salami, Soppressata, Prosciutto, Truffle Tremor Goat Cheese, Kalamata Olives, Grain Mustard, Dijon Mustard, Soft French Bread

Sesame Crusted Seared Tuna \$21

Wakame Seaweed Salad, Sweet Soy Reduction

Jumbo Shrimp \$22

Cocktail Sauce, Char Siu BBQ, Lemon Wedges (Based on 3 Pieces of Shrimp Per Person)

Japanese Sushi \$550 Per Order (100 Pieces Per Order)

Homemade Assorted Sushi Maki, Futomaki and Sashimi, Wasabi and Soy Sauce, Steamed Edamame



S T A T I O N S

CARVING STATIONS





- Herb Marinated Beef Tenderloin \$575**
Red Wine Demi-Glace, Whole-Grain Mustard and Carving Rolls
Serves 30 Guests
- Chimichurri Marinated New York Strip \$675**
Blistered Cherry Tomatoes and Pickled Shaved Red Onions
Serves 45 Guests
- Smoked and Cured South East Family Farms Ham \$480**
Pineapple-Bourbon Sauce and Hawaiian Sweet Rolls
Serves 50 Guests
- Roasted Beef Top Round \$695**
Horseradish Cream, Whole-Grain Mustard, Assorted Rolls
Serves 50 Guests
- Slow Roasted Bone In Turkey Breast \$390**
Traditional Gravy, Cranberry Relish, Carving Rolls
Serves 30 Guest
- Bacon Wrapped Pork Tenderloins \$410**
Apple Chutney,
Five Tenderloins Per Order, Serves 35 Guests

ACTION STATIONS


Minimum of 10 people


A surcharge of \$10 per person will apply for parties under 10 guests

 **S'mores \$14**
Flaming Marshmallow Extinguished in Chocolate Fountain
Graham Cracker Crumble in Martini Glass

 **Vegan Tuna with Liquid Nitrogen \$15**
Compressed Watermelon Rolled in Sesame Seed Spice,
Seared in Liquid Nitrogen, Seaweed Salad, Sweet Soy


 **Anti-Griddle \$15**
Red Wine Foam, Smokey Bleu Cheese, Tempura Crunch
Mac and Cheese Foam, Crispy Pork Belly, Smoked Sea Salt


 **Bananas Foster \$16**
Bananas Sautéed in Butter and Brown Sugar, Flambéed with
Grand Marnier and Served with Vanilla Bean Ice Cream

 **Dueling Italian Pasta \$17**
Cheese Tortellini with Mushrooms and Baby Spinach, Black Truffle Cream Sauce
Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce
Warm Garlic Bread Sticks

 **Potato-Tini \$17**
Garlic Whipped Potatoes in a Martini Glass, Guest to Choose Toppings
Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

 **Raclette Cheese \$18**
Sliced Warm Swiss Raclette with Sliced Prosciutto, Sopressata,
Burgundy-Onion Marmalade, Whole-Grain Mustard and Roasted Garlic Croustades

 **Quesadilla Duet \$18**
Grilled Chicken Breast, Black Beans and Roasted Red Peppers, Cheddar Cheese
Duck Confit with Cherries, Caramelized Onion, Pepper Jack Cheese
Roasted Tomato Salsa, Guacamole and Sour Cream

 **Risotto Martini \$19**
Creamy Arborio Rice and Chicken Stock Finished with Parmesan Cheese
Baby Spinach, Mixed Mushrooms, Balsamic Reduction Drizzle

 **Liquid Nitrogen Champagne Sorbet \$24**
Champagne Turned into Sorbet, Seasonal Berries





D I N N E R

PLATED DINNER

Minimum of 5 people

A surcharge of \$10 per person will apply for parties under 5 guests

All Plated Dinners Include: One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Starbucks® Coffee and Tazo Teas

CHOOSE ONE STARTER

Baby Arugula and Frisée

Florida Strawberries, Candied Pecans, Mandarin Oranges, Crumbled Bleu Cheese, Shaved Fennel and Spun Carrots
Herb-Champagne Vinaigrette

Baby Spinach and Frisée

Mandarin Oranges, Edamame, Fried Wontons, Carrot Ginger Dressing

Charred Romaine Hearts Salad

Overnight Plum Tomato, Parmesan Crisp Balsamic Reduction and Caesar Dressing

Baby Mixed Greens

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Orange Blossom Vinaigrette

Iceberg Wedge

Applewood Smoked Bacon, Plum Tomato, Shaved Red Onion, Blue Cheese Dressing

Lobster Bisque

Domed with Puff Pastry

Wild Mushroom Soup

Domed with Puff Pastry

Roasted Asparagus Soup

Lardoons of Bacon and Fried Onions



ENHANCEMENTS

Cherry Stone Clams \$3 (Per Person)

Sautéed with Baby Spinach, Garlic, White Wine, Whole Butter, Garlic Baguette

Tomato & Crab Bisque \$4 (Per Person)

Jumbo Lump Crab Meat, Parsley Oil

Drunken Mussels \$5 (Per Person)

P.E.I. Mussels, Spanish Chorizo, Baby Spinach, Local Tequesta Brewery Ale, Garlic Baguette

Braised Beef Short Ribs \$6 (Per Person)

Celery Root Puree, Red Wine Reduction

Seared Jumbo Scallops \$9 (Per Person)

Wild Mushroom and Baby Spinach Risotto, Balsamic Reduction and Parsley Oil

PLATED DINNER ENTRÉE OPTIONS

Spaghetti and Giant Meatball \$48

Chunky Pomodoro Sauce, Parmesan, Balsamic Reduction

4 Cheese Ravioli and Grilled Chicken Breast \$58

Roasted Mushrooms, Baby Spinach and Red Peppers, Garlic Cream Sauce

Herb Crusted Bone In Chicken Breast \$62

Cheddar Whipped Potatoes, Grilled Asparagus, Oven Dried Tomato, Garlic Cream Sauce

Pesto Marinated Bone In Chicken Breast \$62

Fingerling Potatoes with Kalamata Olives and Caramelized Onions, Acorn Squash and Broccolini, Tomato Demi-Glace

Loch Duart Salmon \$68

Pesto and Parmesan Risotto, Oven Dried Tomato, Balsamic Reduction

Seared Mahi-Mahi \$69

Steamed Jasmine Rice, Sesame Baby Bok Choy, Shitake Mushrooms, Teriyaki Glaze

Top Sirloin \$74

Buttermilk Red Bliss Potatoes, Roasted Baby Carrots, Baby Spinach with White Wine and Garlic, Chimichurri Drizzle

Blackened Sea Bass \$83

Whipped Garlic Potatoes, Truffle Broccolini, Lemon Beurre Blanc

Bacon Wrapped Beef Tenderloin \$89

Wild Mushroom Risotto, Roasted Root Vegetables, Jumbo Asparagus, Red Wine Jus

Braised Beef Short Rib and Mahi Mahi \$89

Yukon Gold Potato Puree, Grilled Asparagus, Oven Dried Tomato, Natural Jus

Garlic Rubbed Beef Tenderloin and Black Tiger Jumbo Shrimp \$98

Lemon-Scented Fingerling Potatoes, Port Cipollini Onion, Celery Root, Sunburst Squash, Peppercorn Demi-Glace

Burgundy Beef Tenderloin and Cold Water Lobster Tail \$104

Whipped Sweet Potatoes, White Asparagus, Raspberry-Braised Red Cabbage, Red Wine Demi-Glace and Lobster Butter



PLATED DESSERT OPTIONS



Chocolate Earthquake

Dark Chocolate Cake and Ganache
Strawberry Crème Anglaise

Grand Marnier Bombe

Chocolate Sponge Cake Laced with Grand Marnier,
Covered in Milk Chocolate
Raspberry Coulis

Tiramisu

White and Dark Chocolate Web with Espresso Mousse

Carrot Cake

Cream Cheese Icing, Roasted Walnuts, Candied Carrots

White Chocolate Godiva Cake

Chocolate Cake, White Chocolate Godiva Mouse Filling
Blueberry Smash

Strawberry Almond Cake

Dark and Milk Chocolate Drizzle, Caramelized Bananas

White Chocolate Raspberry Cheesecake

Chantilly Cream, Mixed Berry Shimmer

DINNER BUFFET

Minimum of 5 people


A surcharge of \$10 per person will apply for parties under 5 guests

All Dinner Buffets Include: Freshly Brewed Iced Tea, Starbucks® Coffee and Tazo Tea


Irish Dinner \$70

Smoked Corn Beef with Braised Cabbage and Bacon Bangers, Sautéed Peppers, Cauliflower Puree, Caramelized Onion Gravy
Dublin Coddle

Irish Sausage, Bacon, Onion and Potato Hotpot

 Mini Sheppard's Pie Action Station

Buttery Biscuits, Seasoned Beef, Peas, Corn, Mash Potatoes, Shredded Cheddar, Scallions

 Boneless Leg Of Lamb

Herb Roasted Leg of Lamb, Mint Jam, Lamb Jus
Irish Apple Pie, Bailey's Irish Cream Cheese Cake, Guinness Cupcakes with Baily's Icing

That's Amore \$73

Italian Wedding Soup with Mini Meatballs
Caesar Salad, Garlic Croutons and Parmesan Cheese
Antipasto Display with Grilled Vegetables, Cured Meats, Marinated Olives and Ciliegine Mozzarella Balls
Chicken Piccata, Capers, Cream and Basil Oil
Red Snapper with Fennel and Tomato Relish
Tagliatelle, Braised Short Rib Ragu, Pomodoro Sauce
Potato Gnocchi with Baby Spinach and Truffle Cream
Grilled Asparagus and Oven-Dried Tomatoes
Tiramisu with Espresso-Soaked Lady Fingers
Italian Rum Cream Cake

All American Buffet \$78

Penne Pasta Salad with Crumbled Feta Cheese, Green Peas, Red Onions and Tomato Mint Vinaigrette
Balsamic Marinated Mushroom Salad with Baby Spinach and Mixed Peppers
Mixed Greens, Seasonal Condiments, Champagne Citrus Vinaigrette and Ranch Dressing
Spiced Baby Back Ribs with Golden Ale BBQ Sauce
Grilled Chicken Breast with Summer Sausage and Caramelized Onions
Grilled Herb-Marinaded Mahi-Mahi Lemon Butter Sauce
Bacon and Bourbon-Style Baked Beans
Green Apple Caramel Tarts
Bread Pudding with Amaretto Crème Anglaise



DINNER BUFFET

Minimum of 10 people

A surcharge of \$10 per person will apply for parties under 10 guests

All Buffets Include: Freshly Brewed Iced Tea, Starbucks® Coffee and Tazo Tea

Southwestern Buffet \$83

Jicama and Black Bean Slaw with Cilantro-Lime Vinaigrette
Crisp Valley Greens, Seedless Cucumber, Cherry Tomatoes,
Spiced Pecans, Dried Cranberries, Crumbled Bleu Cheese,
Chipotle Ranch and Balsamic Vinaigrette
Beef and Chicken Fajitas with Peppers and Onions
Cilantro and Lime Marinated Baby Shrimp, Warm Flour Tortillas
Mexican Jalapeño and Lime Rice
Bacon and Corona Borracho Beans
Cilantro-Cumin Sautéed Vegetables
Chicken, Black Bean and Cheddar Quesadillas
Charred Tomato Salsa, Sour Cream, Shredded Cheddar Cheese
Miniature Spanish Flan, Chocolate Torte

Jupiter Lighthouse Grill Out \$86

New England Clam Chowder
Baby Mixed Greens, Assorted Accoutrements
Balsamic Bacon Vinaigrette and Red Pepper Dressing
Three Bean and Roasted Corn Salad
Jerk Chicken Thighs, Chunky Mango Salsa
Red Wine Flank Steak, Roasted Carrots and Parsnips
BBQ Glazed Pork Loin with Roasted Peppers and Onions
Butter Poached Corn on the Cob
Traditional Rice Pilaf
Mango Cheesecake
Black and White Cake

The Floridian \$96

Key West Style Conch Chowder
Baby Arugula and Frisée,
Strawberries, Dried Cranberries, Crumbled Bleu Cheese,
Mandarin Oranges
Orange Blossom Vinaigrette and Ranch Dressing
Grilled Chicken Thighs with Coconut Curry Cream
Mahi-Mahi with Pineapple Rum Glaze
Grilled Bone In Short Ribs with Teriyaki Glaze
Steamed Jasmine Rice
Grilled Asparagus, Baby Sunburst Squash, Glazed Baby
Carrots
Assorted Petite Fours and Macaroons
Assorted Cheesecake

The Seafood Feast \$105

Tomato and Crab Bisque
Sesame-Crusted Tuna, Wakame Salad, Ponzu Dressing
Iceberg Wedges, Crisp Bacon, Plum Tomatoes,
Crumbled Bleu Cheese, Carrots
Bleu Cheese Dressing and Balsamic Vinaigrette
Loch Duart Salmon with Lemon Rosemary Butter
Shrimp Scampi and Angel Hair Pasta
Drunken Mussels with Spanish Chorizo
Hunters Chicken with Grain Mustard Demi
Herb Roasted Red Bliss Potatoes
Roasted Celery Root, Gold Beets, Broccolini
Banana Chocolate Cake
Crème Brûlée Cheesecake



DINNER ENHANCEMENTS

Enhancements \$4 (Per Person Per Item)

- » Spiced Butternut Squash Soup
- » New England Clam Chowder
- » Wild Mushroom Cream Soup
- » Corn and Chicken Chowder
- » Warm Assorted Rolls and Whipped Butter
- » Garlic and Herb Bread Sticks
- » Jalapeño Corn Bread Muffins
- » Buffalo Mozzarella Martini with Heirloom Cherry Tomatoe, Balsamic Reduction and Fried Basil
- » Potato Salad, Hard Boiled Eggs and Mayo Dressing
- » Grilled Asparagus topped with Shredded Manchego, Herb Vinaigrette Drizzle
- » Corn on the Cob with Manchego Cheese and Sour Cream
- » Truffle Scented Broccolini
- » Chipotle and Cheddar Whipped Potatoes
- » Warm Churros with Cinnamon Sugar

Enhancements \$5 (Per Person Per Item)

- » Shrimp Scampi with Angel Hair Pasta
- » Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
- » Lightly Blackened Chicken Breast, Tomato-Creole Sauce
- » Braised Short Ribs with Cipollini Onions and Red Wine
- » Key West Pink Shrimp Ceviche
- » Red Curry Chicken and Steamed Rice
- » Fried Buffalo Chicken Wings Bleu Cheese and Celery
- » Buttermilk Fried Chicken, Southern Sausage Gravy
- » Blueberry Marinated Pork Tenderloin, Mint Pesto
- » New York Style Assorted Individual Cheesecakes
- » Spanish Flan
- » Carrot Cake
- » Italian Rum Cake
- » Carrot Cake with Vanilla Cream Cheese Icing
- » Tiramisu with Kahlua Ladyfingers
- » Key Lime Pie with Mango Coulis
- » Key Lime Cheese Cake

Enhancements \$15 (Per Person Per Item)

- » Jumbo Shrimp, Cocktail Sauce, Char Siu BBQ, (Based on 3 Shrimp Per Person)
- » East Coast Oysters, Mignonette (Based on 3 Per Person)
- » Grilled Jumbo Florida Prawns with Mango-Chili Salsa
- » Carved Braised Beef Brisket, Bourbon BBQ, Crisp Onions
- » Carved Herb and Red Wine Roasted Beef Tenderloin Mustard Demi-Glace, Carving Rolls (Add \$3 Per Person)
- » Pasta Station Cheese Tortellini with Mushrooms and Baby Spinach, Black Truffle Cream Sauce, Garlic Bread Sticks
- » Seared Bacon Wrapped Scallops with Butter and White Wine, Mushroom and Onion Relish (Add \$5 Per Person)





B E V E R A G E S

BEVERAGES BARS AND MORE



OPEN BAR PACKAGES

Non-Alcoholic Bar

One Hour \$8
Each Additional Hour \$4

Beer, Wine & Soda Bar

One Hour \$16
Each Additional Hour \$7

Grand Bar

One Hour \$20
Each Additional Hour \$8

Premium Bar

One Hour \$22
Each Additional Hour \$10

Deluxe Bar

One Hour \$25
Each Additional Hour \$10

All Bars Include:

Imported and Domestic Beers, Wine,
O'Doul's, Soft Drinks, Juice, Water

Hosted and Cash Bar

Call Brands \$10
Call Wines by the Glass \$9
Premium Brands \$11
Premium Wines by the Glass \$10
Ultra Premium Brands \$14
Ultra Premium Wines by the Glass \$13
Imported Beer \$7
Domestic Beer \$6
Soft Drinks \$5
Fruit Juice \$5
Bottle Water \$5

Bartender Fees

\$150 per bartender (One bartender per 100 guests is required).

All cash bars require a cashier at \$150

BEVERAGES

Grand Bar

Pinnacle Vodka
Bombay Gin
Cruzan Rum
Jim Beam Black
Dewar's White Label
Cuervo 1800
E&J Brandy
Budweiser, Miller Lite, Michelob Ultra
Heineken, Corona, Amstel Light
Walnut Crest Reserve Chardonnay, Merlot, Cabernet,
and White Zinfandel

Premium Grand Bar

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jack Daniel's
Dewar's 12 Year
Sauza Tequila
Hennessy VS
Budweiser, Miller Lite, Michelob Ultra
Heineken, Corona, Amstel Light
Trinity Oaks Chardonnay, Pinot Grigio and Cabernet

Deluxe Grand Bar

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Reserve Rum
Maker's Mark Bourbon
Glenmorangie
Crown Royal Whiskey
Patron Silver Tequila
Courvoisier VSOP
Budweiser, Miller Lite, Michelob Ultra
Heineken, Corona, Amstel Light
Natura Chardonnay, Sauvignon Blanc and Cabernet



WINES & CHAMPAGNE BY THE BOTTLE

SPARKLING WINES AND CHAMPAGNE

William Wycliff, Brut, California, \$32
Maschio, Prosecco, Veneto, \$40
Scharffenberger, Brut, Mendocino County,
California, Nevada, \$50

LIGHT INTENSITY WHITE WINES

Pacific Rim, Riesling, Columbia Valley,
Washington State, \$36
Banfi "Le Rime", Pinot Grigio, Tuscany, Italy, \$38
Trinity Oaks, Pinot Grigio, California, \$36
Joel Gott, Sauvignon Blanc, California, \$42
Natura by Emiliana, Sauvignon Blanc,
Aconcagua, Chile, \$34
Natura, by Emiliana, Chardonnay, Casablanca, Chile, \$40
Walnut Crest Vintners Reserve, Chardonnay,
Central Valley, Chile, \$32

MEDIUM INTENSITY WHITE WINES

Trinity Oaks, Chardonnay, California, \$36
14 Hands, Chardonnay, Washington State, \$36
Kendall-Jackson, Chardonnay, Vintner's Reserve,
California, \$42
Conundrum, White Blend, Rutherford, Napa, California, \$55

LIGHT INTENSITY RED WINES

Beringer, White Zinfandel, California, \$32
Parker Station, Pinot Noir, Central Coast, California, \$46
ONEHOPE, Pinot Noir, California \$52
La Crema, Pinot Noir, Sonoma Coast, California, \$50

MEDIUM INTENSITY RED WINES

Bogle, Merlot, California, \$46
Walnut Crest Vintners Reserve, Cabernet Sauvignon, Central
Valley, Chile, \$32
Joel Gott "815", Cabernet Sauvignon, California, \$60
Terrazas de los Andes, Malbec, Mendoza, Argentina, \$44
Alamos, Malbec, Argentina, \$40
Kendall-Jackson, Cabernet Sauvignon, Reserve, California,
\$50
Natura by Emiliana, Cabernet Sauvignon, Central Valley,
Chile, \$34
Lock & Key, Meritage, California, \$60
Silver Palm, Cabernet Sauvignon, North Coast, California,
\$52
ONEHOPE, Zinfandel, California \$50



SPECIALITY BARS & BEVERAGES

Minimum of 20 people

A surcharge of \$5 per person will apply for parties under 20 guests

All pricing is based on consumption

Mojito Bar \$12

Prepare yourself to experience beyond the ordinary with this classic Latin cocktail.

Choose the ingredients of your mojito from a selection of fresh fruits that are sliced, muddled and hand blended with premium rum.

Classic, Citrus, Seasonal Berry

Rum Temptation \$12

Delight your event with the best varieties of rums presented in the form of a snow cone.

Candy Apple, Cotton Candy, Piña Colada

The Chef's Bar \$13

(Minimum of 40 Guests)

The Culinary team is shaken up with the Mixologist. Our butcher block tables are covered with a large variety of fresh fruit, vegetables and herbs. The Chef's and Mixologists will be slicing, dicing and juicing all the ingredients to order.

Grapefruit Julep, Cucumber Cobbler, Pineapple Smash

Caipirinha Bar \$12

The National Brazilian cocktail made 3 different ways including the traditional Caipirinha. Made with cachaça (sugar cane hard liquor) fresh muddled lime and sugar.

Caipirinha, Caipiroska, Caipirissima de Uva

Cordials and Cognac Bar \$14

Bailey's Irish Cream, Disaronno Amaretto, Frangelico, Grand Marnier, Sambuca Romana Black, Sambuca Romana White Courvoisier VSOP, Remy Martin VSOP, Hennessy VS, Hennessy VSOP

Mocktails \$8

Nojito

Soda, Sprite, Lime, Mint

Cucumber Punch Lemonade

Sugar, White Grape Juice, Sliced Lemon, Sliced Cucumbers

Kosmo

Agave Nectar, Cranberry Juice, Grenadine, Sprite



CATERING MENU GUIDELINES

General Information

All food and beverage items must be purchased exclusively at the Wyndham Grand Jupiter at Harbourside Place (,) and consumed in the designated meeting areas. It is not permitted to bring outside food or beverage on to hotel property. The Wyndham Grand Jupiter prohibits the removal of food and beverage from our premises or functions. The Wyndham Grand Jupiter at Harbourside Place is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by the Director of Operations and your Conference Services Manager. The hotel will require appropriate ID for anyone who appears to be under 21 years of age. Florida Liquor Law requires all alcoholic service to end at 2:00 am.

Meeting and Event Arrangements

Wyndham Grand Jupiter at Harbourside Place provides linen for all functions. Should you wish to order specialty linens, please ask your Catering Conference Manager for a list of linen options and pricing.

Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

Guarantees

Your guaranteed guest count is due by 12:00 pm noon, (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Jupiter at Harbourside Place will prepare five percent (5%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. Wyndham Grand Jupiter at Harbourside Place is not responsible for any meals exceeding the five/two percent (5/2%) overage; however we will accommodate such occurrences to the best of our ability. Wyndham Grand Jupiter at Harbourside Place catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

Buffet Stations

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our catering menus. The time limit for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8:00 pm the evening prior for breakfast, by 7:00 am the day of the event for lunch, and by 12:00 pm for evening functions. The hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events by the pool.

Service Charges

All food and beverage prices are subject to a 22% service charge and 6% sales tax (note: service charge is taxable). An additional \$4.00 per person shall be added to any continental breakfast that requires seating and/or table service.

All Items Marked with a 🍷 symbol requires a server attendant at a charge of \$125.

All Items Marked with a 👨‍🍳 symbol requires a chef attendant at a charge of \$150.

All cash bars require a cashier at \$150.

If additional servers and staff members are required for an event, a \$45.00 per hour, per server or staff member will apply. If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00++; for ballroom sections the charge is \$500.00++, per section.