



Event Catering

The Maddox
Rebecca's Wine Bar & Club

Our Promise

We promise to help you create a spectacular event with the freshest ingredients, capable staff, and delightful choices. Whether you're celebrating with family at home, coordinating a special birthday party, hosting a meeting at the office, or planning your wedding reception at one of our venues, Rebecca's or The Maddox offer convenient options for all your on-site & off-site event needs. Whatever the occasion, we help make events easier....and delicious!

Breakfast & Brunch

Breakfast Sandwich - eggs, bacon, cheddar, spinach **\$12** each (sour dough or bagel)

Breakfast Burrito - eggs, sausage, cheese, avocado **\$12** each

French Toast- baked, served with maple syrup **\$6** each

Cinnamon Roll - with icing **\$6** each

Personal Tomato Pie- slow roasted tomatoes, mozzarella, flaky crust **\$36** per dozen

Personal Quiche Lorraine - **\$36** per dozen

Quiche Lorraine - smokey bacon, gruyère and shallots **\$128** (serves 8)

Fruit Plate - Small **\$80** (15 people), Large **\$120** (30 people)

Shrimp & Grits **\$12** each

Chicken & Waffles **\$8** each

Parfait Station - house granola, berries, honey, nuts **\$8** per person

Assorted Breakfast Pastries - **\$4** each

Breakfast Buffet (\$30 per person)

Bacon/Sausage

Eggs

Breakfast Potatoes

Pastries

Fresh Fruit

Soft Beverages (coffee, soda, tea)

****All orders subject to sales tax and 24% service charge.***

****Additional fees may apply, such as: non-member site-fees, buyout fees, labor charges, rental fees, valet services, and a/v services.***

HANDHELDS & SIDES \$150 small (12 pp) \$280 large (24 pp) choose up to 3

Slicing Options - cut in 1/2, 1/3 or 1/4

The Rebecca - dijon, ham, sliced brie, green apples, on baguette

Turkey Club - avocado, swiss cheese, bacon, honey dijonaise on sourdough

Cuban - mojo pork, yellow mustard, pickles, swiss cheese on cuban bread

Grilled Chicken - provolone, pesto, aioli, lettuce, tomato on bacon brioche bun

Traditional Tuna or Chicken Salad - lettuce & tomatoes on sourdough

Portobella Mushroom Sandwich - balsamic, vegan

Meatball Sliders - **\$48** per dozen

Wagyu Sliders - **\$72** per dozen

LUNCH KITS \$25 each

Turkey Club - avocado, Swiss cheese, bacon, honey dijonaise on sourdough

Pick 2 - housemade chips, seasonal fruit, cookie

Vegetarian Wrap - seasonal vegetables

Pick 2 - housemade chips, seasonal fruit, cookie

Passed Hors D'Oeuvres & Appetizers (per dozen 2 dozen minimum order)

Crostinis (per dozen 2 dozen minimum order)

Mini Filet- filet of beef, caramelized, onions, horseradish, cream, arugula **\$48**

Bruschetta - vine ripe tomatoes, garlic, sweet basil, parmesan reduction **\$36**

Smoked Salmon- salmon, dill cream cheese, pickled red onion, capers **\$42**

Honey Berry - Brie, seasonal berries and lavender honey **\$36**

Roasted Stuffed Cremini Mushrooms (per dozen, 2 dozen minimum)

Crab - lump crab, roasted garlic aioli **\$42**

Sausage - sweet Italian sausage, fresh basil, **\$36**

French Onion - caramelized onions, gruyere cheese, toasted panko **\$36**

Skewers (per dozen, 2 dozen minimum)

Shrimp - cajun marinade **\$60**

Antipasto - fresh mozzarella, kalamata olives, salami, grape tomatoes **\$36**

Beef Tips - grilled, chimichurri **\$38**

Grilled Chicken - peanut sauce **\$36**

Fruit - seasonal fruit **\$36**

Seafood (per dozen, minimum 2 dozen)

Jumbo Shrimp - poached, sea salt, lemon & cocktail sauce **\$60**

Oysters Rockefeller **\$60**

Raw Oysters - lemon & cocktail sauce **\$60¹**

HOUSE SPECIALTIES

(per dozen, 2 dozen minimum)

Dates - stuffed cheese **\$18**

Belinis - caviar & crème fresh **\$24**

Mini Crab Cakes - remoulade **\$72**

Bacon Wrapped Scallops **\$120**

Spicy Tuna Tartar Sesame Cones - **\$72**

Empanadas - beef or spinach **\$36**

Mini Beef Wellingtons - **\$72**

Cocktail Stuffed Tomatoes - choice of
Shrimp Salad - **\$48**

Chicken Salad - **\$42**

Meatball Sliders - **\$48**

Wagyu Sliders - **\$72**

Fried Mac & Cheese Balls **\$48**

Display Appetizers

Charcuterie - meats, cheese, crackers, nuts, jam, olives

Small board **\$75** (6 -12 people)

Medium board **\$150** (15-24 people)

Large board **\$300** (40-50 people)

5ft board **\$500** (100 people)

Crudite - dips, asparagus, peppers, radishes, cucumbers, celery, and carrots

Crudite Cups - \$4 each (served with dip of choice)

Small Tray - \$120 (15 people)

Medium Tray - \$180 (30 people)

Large Tray - \$240 (50 people)

Pita bread - \$4 portion (12 pieces)

Dips- (per pint)

French Onion Dip - **\$16**

Whipped Feta Dip - **\$14**

Smoked Fish Dip - **\$20**

Roasted Garlic Hummus - **\$10**

Baba Ghanoush - **\$12**

Warm Crab & Artichoke Dip - **\$28**

Tzatziki - **\$15**

Homemade chips **\$12** (per 8oz.)

Toasted pita **\$48** (serves 12)

SALADS (\$75 1/2 pan (8-10 people) \$150 full pan (16-20 people) dressing on side

Nuts for Berries - greens, berries, toasted pecans, walnuts, almonds, vinaigrette

Mixed Greens - arugula, spinach, tomato, radish, chickpeas, soy sherry dressing

Caesar - bacon, white anchovies, parmesan mustard dressing

Greek - romaine, english cucumber, red bell pepper, bermuda onion, kalamata olives, feta, greek vinaigrette

Chopped Salad - greens, chickpeas, cured meats, pickled onion, tomato, mozzarella, soy sherry dressing

Beet Salad - arugula, pistachio, goat cheese, citrus vinaigrette

Watermelon Feta - juicy watermelon, crumbly feta, fresh mint, & balsamic drizzle

Cold Pasta Salad - cucumber, tomato, feta, olives

PASTA \$80 1/2 pan (12 people) \$160 full pan (24 people)

Spicy Vodka Penne - homemade marinara, vegetarian

Baked Penne & Sausage - sweet Italian, sausage, marinara, mozzarella

Lasagna Bolognese - ground beef, fresh pasta sheets, ricotta, mozzarella

Three Cheese Lasagna - ricotta, parmesan, mozzarella, basil, fresh pasta sheets

Mushroom Risotto - parmigiana, vegetarian

Shrimp Risotto* - **\$120 1/2 pan or \$180 full pan**

MAIN ENTREES pricing per serving

Roasted Airline Chicken - herb roasted **\$14**

Caprese Chicken - pesto, layered with mozzarella and sliced tomatoes **\$14**

Mediterranean Chicken - seared bone in chicken breast, spinach, greek olives, tomatoes, feta **\$14**

Pulled Pork - slow roasted shoulder, house BBQ sauce **\$16**

Ahi Tuna* - sesame seed crusted, grilled rare **\$18**

Salmon* - grilled, baked or poached **\$24** (sauces below)

Gulf Grouper* - grilled or blackened **\$28** (sauces below)

Whole Beef Tenderloin - salt & pepper, roasted rare, au jus & horseradish cream
\$375 per tenderloin - serves up to 15 pp (4 oz portion) (10 pp 6 oz portion)

Roasted pork Tenderloin - marinated in garlic, herbs, slow roasted dijon demi-glacé
Medium platter **\$75** (serves 12) large platter **\$150** (serves 12)

***choice of sauces with fish - pesto cream, white wine caper, tomato chutney**

SIDE DISHES \$75 1/2 pan - \$150 full pan

Roasted Root Vegetables - Chef Choice seasonal

Roasted Brussels Sprouts - caramelized, onions, bacon, mustard vinaigrette

Roasted Cauliflower - herbs & chickpea cream

Mac & Cheese - three cheese

Whipped Potatoes - garlic roasted, sour cream, herbs, buttermilk, cheddar bacon

Au Gratin Potatoes - thinly sliced, herbs, onion & gruyère

Roasted Carrots - butter roasted

Roasted Asparagus - parmesan & lemon

Roasted beets, marinated beets, baba ganoush, toasted spices

Maine Lobster Mac & Cheese - creamy, cheesy, and baked until golden - **\$105 1/2pan**

SWEETS (minimum 1 dozen)

Cookies - **\$2** each

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Bon Bons - **\$24** per dozen

Macaroons - **\$24** per dozen

Cannolis - **\$48** per dozen

Chocolate Eclairs - **\$48** per dozen

PIES \$10 personal or \$4 mini

Peanut Butter - peanut butter mousse,
graham cracker crust & chocolate
ganache

Key Lime - graham cracker crust,
coconut, Florida key limes

CAKES \$80

Carrot Cake - pineapple, walnuts, vanilla bean frosting

Vanilla Sponge Cake - raspberry, white chocolate

Chocolate Cake - espresso cream, hazelnut, dark chocolate

Lemon Pound Cake - fresh seasonal berries & cream

Dessert Display - customized by Chef Darren

Small - **\$200** (12-15 people)

Medium - **\$300** (25-30 people)

Large - **\$400** (45-50 people)

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Contact Us



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