

# LIGHT LUNCH 1

Choice of One Side, One Sandwich, Cookie

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## SIDES

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**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

**Seasonal Fresh Fruit**

**Potato Chips**

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## SANDWICHES

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**Turkey BLT** crispy bacon, roasted turkey, romaine, tomato, aioli

**Grilled Salmon Wrap** with lettuce, tomato, garlic aioli

**Caprese** basil, heirloom tomato, olive oil, balsamic vinegar

**Chicken Wrap** grilled chicken breast, arugula, lemon garlic aioli

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## DESSERT

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**Chef's Custom Cookie**

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## BEVERAGES

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**Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water**

25 per person

# LIGHT LUNCH 2

Choice of Two Hors d'Oeuvres, One Side, One Sandwich, and One Dessert

## HORS D'OEUVRÉS

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SIDES

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

**Seasonal Fresh Fruit**

**Potato Chips**

## SANDWICHES

**Turkey BLT** crispy bacon, roasted turkey, romaine, tomato, aioli

**Grilled Salmon Wrap** with lettuce, tomato, garlic aioli

**Caprese** basil, heirloom tomato, olive oil, balsamic vinegar

**Chicken Wrap** grilled chicken breast, arugula, lemon garlic aioli

## DESSERT

**Triple Chocolate Brownie**

**New York Cheesecake**

**Crème Brûlée**

**Salted Caramel Pudding**

## BEVERAGES

**Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water**

30 per person

# PLATED LUNCH

Choice of Two Hors d'Oeuvres, One Salad, One Entree, One Dessert

## HORS D'OEUVRÉS

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## ENTRÉES

**Pan Seared Salmon** mashed potatoes, seasonal vegetables, garlic caper cream sauce

**Spaghetti Pomodoro** fresh basil

**Grilled Marinated Chicken Breast** oven roasted potatoes, seasonal vegetables, pan jus

## DESSERT

**Triple Chocolate Brownie**

**New York Cheesecake**

**Crème Brûlée**

**Salted Caramel Pudding**

## BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

40 per person

# BRUNCH MENUS

## BRUNCH SCRAMBLE

Served with choice of breakfast potato: papas bravas, potatoes O'Brien, loaded hash browns and choice of breakfast bread: English muffin, biscuit, or whole wheat toast.

### ENTRÉE

3 Scrambled Eggs, 3 pieces of Bacon or Breakfast Sausage, and fresh fruit

### BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee, Selection of Herbal Teas

22 per person

## BRUNCH ENHANCEMENTS

**Frittata** applewood smoked bacon or chicken apple sausage, cheddar, green pepper, onions spinach, tomato, onions, swiss 8

**Classic Eggs Benedict** canadian bacon, poached egg, classic hollandaise 8

**Crab Cake Benedict** poached egg, chipotle hollandaise 14

**Smoked Salmon Benedict** poached egg, classic hollandaise 12

**Fried Chicken and Waffle** organic chicken, orange cinnamon waffle, sriracha maple syrup 10

**Breakfast Burger** tabasco aioli, fried egg, apple smoked bacon, ketchup 8

## BRUNCH SIDES

**Buttermilk Pancakes** blueberry or plain 4

**Belgian Waffles** whipped honey butter and maple syrup 4

**Crusted French Toast Sticks** brioche, blackberry syrup, cinnamon marshmallow cream 4

**Assorted Chilled Individual Yogurts** 3

**Applewood Smoked Bacon** 4

**Sausage Links** 4

## BEVERAGE

**Two Hours of Unlimited Signature Mimosas** 22

# BREAKFAST MENUS

## CONTINENTAL

Assorted Grab and Go Whole fruit  
Assorted Miniature Croissants and Danishes  
Assorted Miniature Muffins

## BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,  
Selection of Herbal Teas

20 per person

# PLATED BREAKFAST 1

## ENTRÉES

Seasonal Fruit  
**Berry Yogurt Parfait** with seasonal fruits and berries, house made granola  
**Breakfast Wrap** with scrambled eggs, bacon, cheese, peppers, onion

## BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,  
Selection of Herbal Teas

22 per person

# PLATED BREAKFAST 2

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## ENTRÉE

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Scrambled eggs served with breakfast potatoes, whole wheat toast, miniature muffin, bacon or sausage and whole fruit

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## BEVERAGES

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Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee, Selection of Herbal Teas

22 per person

## BREAKFAST ENHANCEMENTS

**Buttermilk Pancakes** blueberry or plain 4

**Belgian Waffles** whipped honey butter and maple syrup 4

**Crusted French Toast Sticks** brioche, blackberry syrup, cinnamon marshmallow cream 4

**Assorted Chilled Individual Yogurts** 3

**Applewood Smoked Bacon** 4

**Sausage Links** 4

# KIDS MENU

Choice of one Entrée and French Fries or Vegetables

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## ENTRÉES

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Crispy Chicken Strips  
Spaghetti  
Macaroni and Cheese  
Sliders

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## SIDES

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French Fries  
Chef's Vegetable Selection

30 per person

# ALL DAY MEETING PACKAGE

## CONTINENTAL BREAKFAST

Assorted Grab and Go Whole fruit  
Assorted Miniature Croissants and Danishes  
Assorted Miniature Muffins

## BEVERAGES

Chilled Florida Orange & Apple Juices, Freshly Brewed Coffee,  
Selection of Herbal Teas

## LITE LUNCH

Choice of One Side, Two Sandwiches, Chef's Custom Cookie

### SIDES

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons,  
crisp capers  
**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes,  
smoked tomato vinaigrette  
**Seasonal Fresh Fruit**  
**Potato Chips**

## SANDWICHES

**Turkey BLT** crispy bacon, roasted turkey, romaine, tomato, aioli  
**Grilled Salmon Wrap** with lettuce, tomato, garlic aioli  
**Caprese** basil, heirloom tomato, olive oil, balsamic vinegar  
**Chicken Wrap** grilled chicken breast, arugula, lemon garlic aioli

## DESSERT

**Chef's Custom Cookie**

## BEVERAGES

Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

## AFTERBREAK

Seasonal Fresh Fruit  
Potato Chips  
Freshly Brewed Coffee, Selection of Herbal Teas, Iced Tea and Water

55 per person