

BREAKFAST BUFFET TABLES

GULF COAST CONTINENTAL \$24 per person

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Breakfast Muffins, Breads and Danish
Coffee and Tea Selection

STAY FIT CONTINENTAL \$28 per person

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries,
Vanilla Yogurt and Granola
Hard-Boiled Eggs
Steel Cut Oats with Sliced Almonds, Raisins
and Brown Sugar
Assorted Bagels and Low-Fat Cream Cheese
2% and Almond Milk
Coffee and Tea Selection

ENHANCEMENTS

Popular Items to Upgrade Your Continental Breakfast

INTERNATIONAL CHEESE DISPLAY \$15 per person

Domestic and Imported Cheeses,
Dried Fruit, Crackers and French Bread

HARD-BOILED EGGS \$15 per dozen

OATMEAL \$6 per person

Steel Cut Oats with Sliced Almonds,
Raisins, Brown Sugar and 2% Milk

CHEF'S DAILY BREAKFAST \$7 per person

Rotating daily, Chef's Choice
Mini Breakfast Burritos
Ham & Cheese Croissants
Corn Beef & Hash
Sausage Gravy & Biscuits

CRÈME BRULÉE FRENCH TOAST \$9 per person
Warm Maple Syrup

CHEESE BLINTZES \$8 per person
Warm Berry Compote

SCRAMBLED EGGS \$4 per person

BACON AND SAUSAGE PATTY \$5 per person

HASH BROWN CASSEROLE \$3 per person

SUNRISE BREAKFAST \$32 per person

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Plain and Fruit Filled Yogurt
Granola, Almonds, Mixed Berry Compote
and Shredded Coconut
Scrambled Eggs
Applewood Smoked Bacon
Pork Sausage Links
Breakfast Potatoes O'Brien
Breakfast Muffins, Breads and Danish
Whipped Butter
Coffee and Tea Selection

WATER'S EDGE BRUNCH \$48 per person

Chilled Orange and Grapefruit Juices
Tropical Fruit Salad with Toasted Coconut and Ginger
Syrup
Island Salad of Mixed Greens with Mango, Strawberry,
Feta Cheese with Poppyseed Vinaigrette
Tomato, Mozzarella and Basil Salad with Aged
Balsamic Vinaigrette
Scrambled Eggs
Crème Brulee French Toast with Warm Maple Syrup
Applewood Smoked Bacon
Pork Sausage Links
Grilled Salmon with Mango Relish and Lemon Velouté
Pecan Crusted Chicken with Creamy Dijon Sauce
Oven Roasted Red Skin Potatoes
Steamed Broccoli, Cauliflower and Carrots
Flourless Chocolate Torte
Raspberry White Chocolate Cheesecake
Coffee and Tea Selection

SANDCASTLE BREAKFAST \$32 per person

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Scrambled Eggs
Spinach and Egg White Frittata
Applewood Smoked Bacon
Pork Sausage Links
Breakfast Potatoes O'Brien
English Muffins
Whipped Cream Cheese, Butter and Fruit Jams
Coffee and Tea Selection

ENHANCEMENTS

Attended Omelet Station \$15 per person

Freshly Prepared Omelets with Eggs or
Egg Whites
Prepared to Order with your choice of Ingredients:
Smoked Ham, Bacon, Sausage, Mushrooms, Green
and Red Pepper Blend, Onions, Tomatoes, Spinach,
Salsa, and Cheddar Cheese

Attended Waffle Station \$8 per person

Belgian Style Waffles, Fresh Blueberries, Chocolate
Chips and Whipped Cream

Attendant Fee \$150

Bloody Mary Bar

Smirnoff Vodka and Bloody Mary Mix with Build-Your-
Own Garnish Bar featuring: Celery, Lemons, Limes,
Pickle Spears, Cheese Stuffed Olives, Bacon, Rolled
Salami, Hot Sauce, Worcestershire Sauce

First Hour	\$24 per person
Each Additional Hour	\$14

Build-Your-Own Garnish Bar Add On

Oyster	\$3 per piece
Jumbo Shrimp	\$25 per pound

BEVERAGES

Popular Selections by the Gallon and on Consumption

Freshly Brewed Regular and Decaffeinated Coffee with Hot Water and Assorted Teas	\$60
Orange, Grapefruit, Apple and Cranberry Juices	\$7 ea.
Brewed Iced Tea	\$60
Home Style Lemonade	\$52
Bottled Water	\$5 ea.
Assorted Sodas Coke Products Available	\$4 ea.

All Bakery Items Served by the Dozen

Assorted Bagels Regular and Low-Fat Cream Cheese	\$45
Assorted Muffins	\$40
Assorted Danish and Croissants	\$40

ENHANCEMENTS

Vanilla and Fruit Yogurt Cups	\$4.50 ea.
Whole Apples, Oranges and Bananas	\$4 ea.
Kind Fruit and Nut Bars	\$5 ea.

AFTERNOON TREATS

Assorted Cookies by the dozen	\$45
Brownies by the dozen	\$40
Trail Mix (3.5 oz. bags)	\$4 ea.
Candy Bars (Twix, Snickers, Milky Way and Kit Kat)	\$5 ea.

Popular Selections Served per Guest

Sliced Fresh Fruits and Berries	\$8
International Cheese Display Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread	\$15
Potato Chips and Pretzels	\$6
Popcorn with Assorted Seasonings	\$4
Tricolor Tortilla Chips and Salsa	\$6
Roasted and Salty Mixed Nuts	\$5
Vegetable Crudit�	\$8
Fresh Garden Vegetables with Buttermilk Ranch and Hummus Dips	\$8

SOUTHWESTERN **\$16 per person**
 Fresh Fried Tri-Colored Tortilla Chips
 Guacamole and Salsa
 Black Bean Dip with Jack Cheese
 Chili Con Queso
 Bottled Water and Assorted Soft Drinks

SWEET AND SALTY **\$14 per person**
 Assorted Candy Bars
 Popcorn, Chips and Pretzels
 Cookies and Brownies
 Bottled Water and Assorted Soft Drinks

SANIBEL HEALTH **\$19 per person**
 Sliced Fresh Fruits and Berries
 Vegetable Crudit  with Buttermilk Ranch and Hummus
 Dips
 Bottled Water and Assorted Soft Drinks

INTERNATIONAL AFTERNOON **\$21 per person**
 International Cheese Display
 Salami and Pepperoni
 Crackers
 Bottled Water and Assorted Soft Drinks

DELIGHTFUL DIPS* **\$16 per person**
 Crab, Spinach & Artichoke Dip, Warm Chili con Queso,
 Buffalo Chicken Dip and French Onion Dips served with
 Fresh Fried Tri-Colored Tortilla Chips, Naan Bread,
 Celery and Carrot

ULTIMATE NACHOS* **\$15 per person**
 Pulled Chicken or Braised Shredded Pork
 Black Beans, Chili Con Queso, Pico de Gallo,
 Guacamole and Salsa
 Served with Fresh Fried Tri-Colored Tortilla Chips,
 Shredded Cheeses, Lettuce, Olives, Sour Cream and
 Jalapenos
 Minimum Order of 10 guests

SPORTS BAR* **\$20 per person**
 Buffalo Chicken Wings with Celery
 and Bleu Cheese Dip
 Jerk Chicken Quesadillas with Sour Cream and Salsa
 Pepperoni Pizza

SANDWICH BOARD **\$38**
Red Skin Potato Salad with Creamy
Dijon Vinaigrette
Orzo and Grilled Vegetable Salad with Herb Vinaigrette
Honey Baked Ham, Brie Cheese, Lettuce
and Tomato on Croissant
Roasted Turkey Breast, Swiss Cheese, Lettuce
and Tomato on a Whole Wheat Bread
Roast Beef, Cheddar, Lettuce and Tomato
on Rye Bread
Brown Mustard, Honey Mustard, Mayonnaise
and Bistro Sauce
Fresh Fried Tri-Colored Tortilla Chips with
Pico de Gallo
Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee
and Iced Tea

SUNDIAL DELI **\$40**
Chunky Chicken Noodle Soup
German Style Potato Salad
Sweet and Sour Cole Slaw
Sliced Deli Meats featuring Glazed Ham,
Turkey and Salami
Traditional Tuna Salad
Cheddar, Swiss and Provolone Cheeses
Dill Pickle Wedges
White, Wheat, Rye Breads and Croissants
Brown Mustard, Honey Mustard, Mayonnaise
and Bistro Sauce
Kettle Chips
Apple Pie
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee
and Iced Tea

A TASTE OF ITALY **\$46**
Tuscan White Bean Soup
Hearts of Romaine, Garlic Parmesan Croutons and
Shaved Parmesan Cheese with Caesar Dressing
Caprese Salad with Sliced Mozzarella, Tomato, Basil
and Balsamic Vinaigrette
Tuscan Flank Steak with Basil Pesto
Chicken Piccata with Tomatoes, Mushrooms
and Capers
Penne Primavera with Creamy Alfredo Sauce
Ciabatta Bread and Garlic Bread Sticks
Tiramisu
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee
and Iced Tea

SOUTHWEST CELEBRATION **\$44**
Smoked Chicken and White Bean Chili
Mixed Greens with Black Beans, Corn, Onions and
Grape Tomatoes with Cilantro Lime Vinaigrette
Avocado and Three Bean Salad with Crispy Tortillas
Grilled Chicken and Beef Fajitas with Peppers
and Onions
Spanish Rice and Refried Beans
Flour Tortillas and Warm Tortilla Chips
Fire Roasted Salsa, Guacamole, Pico de Gallo,
Sour Cream and Grated Cheddar Cheese
Caramel Cheesecake
Coconut Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee
and Iced Tea

Sundial Beach Resort & Spa

LUNCH BUFFET TABLES



BACKYARD BARBEQUE **\$41**
Sweet and Sour Cole Slaw
Baked Potato Salad, Cheddar Cheese,
Scallions and Bacon with Creamy Dijon Dressing
Watermelon Wedges
Romaine Lettuce, Tomatoes,
Carrots and Cucumbers with Ranch and Balsamic
Vinaigrettes
Hamburgers, Hot Dogs, and Herb-Marinated Chicken
Breasts - Veggie Burgers are available upon request
Cheddar, Swiss and Provolone Cheeses
Lettuce, Onions, Tomatoes, Pickles and Sweet Relish
Home-Style Baked Beans with Bacon and Onions
Assorted Bags of Potato Chips
Hamburger and Hot Dog Buns
Apple and Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Hot
and Iced Tea

SANIBEL FAIR **\$50**
Clam Chowder
Mixed Greens with Grape Tomatoes, Matchstick
Carrots, Shaved Red Onions, Cucumbers, Queso
Fresco with Blood Orange Vinaigrette
Mediterranean Pasta Salad with Orecchiette, Sweet
Peppers, Cucumber, Red Onion, Feta, Extra Virgin
Olive Oil and Lemon Dressing
Sliced Chilled Roasted Angus Beef with Horseradish
Cream
Herb Crusted Chilled Roast Chicken Breast with
Cilantro Lime Vinaigrette
Seared Jerk Rubbed Corvina with Mango Red Pepper
Relish
Croissants and Baguettes
Flourless Chocolate Torte
Mixed Berry Cobbler
Bowls of Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Hot
and Iced Tea

LIGHTER FARE **\$42**
Vegetable Soup
Kale, Shredded Carrot and Green Apple Salad
with Blood Orange Vinaigrette
Mediterranean Couscous Salad
Sliced Fresh Fruits and Berries
Herb Boneless Skinless Chicken Breast
with Roasted Red Grape Relish
Teriyaki Brushed Grilled Salmon
Oven Roasted Portobello Mushrooms, Red Skinned
Potatoes and Brussel Sprouts with Red Wine Gastrique
Ciabatta Bread
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Hot
and Iced Tea

TASTE OF THE ISLAND **\$66**
Crab and Corn Chowder
Island Salad of Mixed Greens with Mango, Strawberry,
Feta Cheese with Poppysseed Vinaigrette
Tostones with Spicy Aioli
Seared Scarlet Snapper with Ginger Lemon Butter
Floridian Crab Cakes with Citrus Aioli and Grilled
Vegetable Orzo
Toasted Coconut Rice Pilaf
Grilled Asparagus with Charred Red Onion
Key Lime Pie
Coconut Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee and Hot
and Iced Tea

1451 Middle Gulf Drive
Sanibel Island
T: 239.472.4151

All Lunch quantities are based on one hour of service.
An additional \$5 per person surcharge will be apply to all lunch tables less
than 25 guests.
Prices are subject to 23% taxable service charge and applicable sales tax.
Ingredients may be seasonal, and prices are subject to change.

BOXED LUNCHES

BOX LUNCHES

\$25

Include a Choice of One Entree*, Whole Fruit*, Snack* and One Dessert*

ENTREE

Roast Beef, Cheddar Cheese, Lettuce and Tomato on Whole Wheat Bread

Chicken Salad with Dried Cranberries, Pecans and Grapes on a Croissant

Cured Ham, Swiss Cheese, Lettuce, Tomato and Mustard Aioli on a Croissant

Roasted Turkey Breast, Swiss Cheese, Lettuce and Tomato on a Brioche Bun

Grilled Vegetable Wrap, Portabella Mushroom, Herb Boursin Cheese, Lettuce, Tomato, Pesto and Balsamic Vinaigrette

Island Salad of Mixed Greens with Mango, Strawberry, Feta Cheese with Poppyseed Vinaigrette and Grilled Chicken

SNACKS

Potato Chips
White Cheddar Kettle Potato Chips
Kettle Potato Chips
Pretzels

DESSERTS

Chocolate Chip Cookie
White Chocolate Macadamia Nut Cookie
Red Velvet Cookie
Brownie

SALADS (CHOOSE ONE)

- Island Salad
Mixed Greens with Mango, Strawberry, Feta Cheese
with Poppyseed Vinaigrette
- Classic Caesar Salad
Chopped Romaine, Shaved Parmesan Cheese
and Croutons with Traditional Caesar Dressing
- Spinach Salad
Spinach, Bacon, Boursin Cheese, Mandarin Oranges
and Sliced Almonds with Blood Orange Vinaigrette
- Strawberry Salad
Mixed Greens, Sliced Strawberries and Blue Cheese
with Balsamic Vinaigrette
- Chopped House Salad
Romaine Lettuce, Tomatoes, Cucumbers, Shredded
Cheddar Cheese and Croutons with
Ranch Dressing

ENTREES

- Pork Tenderloin \$36
Herb Roasted with Sun-dried Cherry Chutney,
Chive Mashed Potatoes and Green Beans
- Faroe Island Salmon \$42
Roasted with Soy Glaze and Cilantro, Roasted Red
Potatoes and Asparagus
- Mediterranean Chicken \$36
Airline Chicken Stuffed with Asparagus and Prosciutto,
Thyme Jus, Mushroom Risotto and Grilled Vegetables
- Beef Short Ribs \$44
Slow Braised and served with Crispy Onions,
Red Wine Demi, Chive Mashed Potatoes
and Grilled Asparagus and Baby Carrots
- Grilled Vegetable Tortellini \$30
Cheese Filled Ravioli with Marinara Sauce,
Grilled Vegetables, Shaved Parmesan
with a Balsamic Reduction
- Tuscan Chicken \$33
Herb Roasted with Artichoke and Tomato Relish,
Rosemary Jus, Wild Rice Blend, Grilled Mediterranean
Vegetables with a Tomato Basil Cream Sauce

DESSERTS (CHOOSE ONE)

- Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce
Coconut Bread Pudding

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce
Coconut Chocolate Bread Pudding

ENTRÉE SALADS

Island Chicken Salad	\$25
Citrus Grilled Marinated Chicken, Mixed Greens with Mango, Strawberry, Feta Cheese with Poppyseed Vinaigrette	
Grilled Salmon Caesar Salad	\$29
Grilled Salmon, Chopped Romaine, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing	
Cranberry Waldorf Chicken Salad	\$23
Chopped Chicken, Cranberries, Apples, Grapes and Pecans in a Light Creamy Dressing over Mixed Greens	
Chopped Wedge with Pan Fried Chicken	\$25
Crispy Chicken over Romaine with Tomato, Smoked Bacon, Bleu Cheese, Shaved Red Onion and Ranch Dressing	
Salad Niçoise	\$32
Seared Ahi Tuna, Mixed Greens, Roasted Baby Potatoes, Haricot Vert, Niçoise Olives, Hard-Boiled Egg and Tomato with Tarragon Vinaigrette	
Greek Salad with Grilled Salmon	\$32
Herb Marinated Grilled Salmon, Chopped Romaine, Tomato, Cucumber, Red Onion, Feta Cheese, Pepperoncini Rings and Greek Vinaigrette	

COLD	\$6 per piece	HOT	\$6 per piece
Herb Marinated Chicken with Crispy Pastry Cup		Florida Conch Fritter with Key Lime Remoulade	
Prosciutto Wrapped Asparagus with Garlic Aioli		Garlic and Ginger Marinated Chicken Satay with Peanut Sauce	
South Florida Shrimp Salad in a Cucumber Cup		Date Stuffed with Blue Cheese and Bacon	
Strawberry Bruschetta with Whipped Goat Cheese		Fried Pork Spring Roll with Teriyaki Glaze	
Pesto Marinated Caprese Skewer		Grilled Chicken Quesadilla with Cilantro Sour Cream	
Crudit� Shooters with Dill Ranch Dip		Vegetable Spring Roll with Sesame Sauce	
Island Shrimp Shooter with Pineapple Mango Relish		Homestyle Chicken Tender with Honey Mustard	
		Sonoran Chicken Spring Roll with Hoisin Sauce	
COLD	\$8 per piece	HOT	\$8 per piece
Beef Tenderloin Crostini with Horseradish Cream		Crab Stuffed Mushrooms with Spicy Aioli	
Sesame Ahi Tuna on Wonton with Wasabi Aioli		Grilled Baby Lamb Chops with Rosemary Mint Sauce	
Smoked Bay Scallop		Sea Scallop Wrapped in Applewood Smoked Bacon	
Caramelized Bacon		Southwestern Crab Cakes with Chipotle Mayonnaise	
Camembert Truffle with Almond and Pistachio		Chorizo Empanada with Cilantro Sour Cream	
Bay Shrimp Cocktail Shooter		Mini Beef Wellington with Horseradish Cream	

INTERNATIONAL CHEESE DISPLAY **\$15**
Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread

GARDEN VEGETABLE CRUDITE **\$8**
Seasonal Vegetable featuring Carrots, Celery, Broccoli, Cauliflower and Peppers accompanied by Buttermilk Ranch and Hummus Dips

ANTIPASTO **\$18**
Thinly Shaved Prosciutto, Salami and Pepperoni, Mozzarella, Gouda and Provolone Cheeses Assorted Olives, Roasted Peppers and Tomatoes Marinated Mushrooms and Artichokes Ciabatta and Lavash Crackers

SHELLFISH BAR **\$30**
Jumbo Shrimp Cocktail, Oysters on the Half Shell, and Crab Claws served with Cocktail Sauce and Lemon Wedges
Minimum order of 25 guests, price based on 4 pieces total per person

SUSHI **\$23**
Ultimate California Rolls, Rainbow Rolls, Vegetable Rolls, Salmon Nigiri, Tuna Nigiri and Shrimp Nigiri Wasabi, Pickled Ginger and Soy Sauce
Minimum order of 25 guests, price based on 4 pieces total per person

DELIGHTFUL DIPS **\$16**
Crab, Spinach & Artichoke Dip, Warm Chili con Queso, Buffalo Chicken Dip and French Onion Dips served with Tricolor Tortilla Chips, Pita Bread, Celery and Carrots

ULTIMATE NACHOS **\$15**
Pulled Chicken or Braised Shredded Pork Black Beans, Chili Con Queso, Pico de Gallo, Guacamole and Salsa
Served with Tortilla Chips, Shredded Cheeses, Lettuce, Olives, Sour Cream and Jalapenos
Minimum Order of 10 guests

SPORTS BAR **\$17**
Buffalo Chicken Wings with Celery and Bleu Cheese Dip
Jerk Chicken Quesadillas with Sour Cream and Salsa
Pepperoni Pizza

SLIDER STATION **\$14**
Ground Beef and Pulled Pork accompanied by Cheddar and Jalapeno Jack Cheese Slices, Lettuce, Tomato, Red Onion and Pickles
Roasted Garlic Aioli, Brown Mustard, Mango Chutney, Mayonnaise and Ketchup
Minimum order 10pp, based on 2 sliders per guest

CHOCOLATE FONDUE **\$14**
Melon, Pineapple, Strawberries, Pound Cake, Pretzel Sticks and Marshmallows

CARVING AND COOKING STATIONS

ROASTED TURKEY BREAST **\$350**

(Serves 35 Guests)
Petite Rolls
Assorted Whole Grain and Sweet Mustards
Cranberry Chutney

ROASTED NEW YORK STRIP LOIN **\$525**

(Serves 30 Guests)
Petite Rolls
Rosemary Demi Sauce and Horseradish Cream

OVEN ROASTED PRIME RIB **\$550**

(Serves 35 Guests)
Petite Rolls
Au Jus and Horseradish Cream

ROASTED PORK LOIN **\$250**

(Serves 25 Guests)
Petite Rolls
Assorted Mustards and Dried Cherry Chutney

ROASTED HAM **\$350**

(Serves 40 Guests)
Petite Rolls
Assorted Mustards and Pineapple Marmalade

FAROE ISLAND SALMON **\$400**

(Serves 25 Guests)
Petite Rolls
Cusabi Sauce and Soy Glaze

PASTA STATION **\$21**

Cheese Tortellini and Penne with Marinara, Pesto and Alfredo Sauces
Accompaniments to include Grilled Chicken, Italian Sausage, Tomatoes, Mushrooms, Asparagus, Baby Spinach, Caramelized Onion and Parmesan Cheese
Served with Warm Garlic Breadsticks

SCAMPI STATION **\$36**

Gulf Shrimp and Bay Scallops with Angel Hair, Mushrooms, Tomatoes, Garlic, Olive Oil, Scallions, Cream, White Wine
Served with Warm Garlic Breadsticks

SEAFOOD PAELLA STATION **\$39**

Chorizo, Grilled Chicken, Mussels, Shrimp, Saffron Rice, and Peas
Served with French Bread

BANANAS FOSTER STATION **\$10**

Banana, Brandy, Brown Sugar, Vanilla Ice Cream

SALADS (CHOOSE ONE)

Island Salad, Mixed Greens, Mango, Strawberry, Feta Cheese with Poppyseed Vinaigrette

Classic Caesar Salad, Chopped Romaine, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing

Spinach Salad, Bacon, Boursin Cheese, Mandarin Oranges and Sliced Almonds with Blood Orange Vinaigrette

Mixed Greens, Sliced Strawberries and Gorgonzola Cheese with Balsamic Vinaigrette

Chopped House Salad of Romaine, Tomatoes, Cucumbers, Shredded Cheddar Cheese and Croutons with Ranch Dressing

ACCOMPANIMENTS (CHOOSE TWO)

Roasted Red Skin Potatoes

Mushroom Risotto

Chive Mashed Potatoes

Coconut Rice Pilaf

Ancient Five Grain Blend

Green Beans

Grilled Asparagus

Roasted Carrots, Broccoli and Cauliflower with Infused Olive Oil

Roasted Zucchini, Yellow Squash, Mushrooms, and Red Onions

ENTREES (CHOICE OF TWO)

\$65

ENTREES (CHOICE OF THREE)

\$70

Pork Tenderloin

Herb Roasted with Sun-dried Cherry Chutney

Faroe Island Salmon

Roasted with Ginger Soy Glaze and Cilantro

Mediterranean Chicken

Airline Chicken Stuffed with Asparagus, Prosciutto, and Thyme Jus

Beef Short Ribs

Slow Braised and served with Crispy Onions and Red Wine Demi

Grilled Vegetable Tortellini

Cheese Filled Ravioli with Marinara Sauce, Grilled Vegetables, Shaved Parmesan with a Balsamic Reduction

Tuscan Chicken

Herb Roasted with Artichoke and Tomato Relish, Rosemary Jus and Tomato Basil Cream Sauce

Flat Iron Steak

Oak Smoked Flat Iron Steak with Garlic Herb Butter and Crispy Onions

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake

Key Lime Pie

Flourless Chocolate Torte

Apple Pie with Caramel Sauce

Mixed Berry Cobbler

ITALIAN VILLAGE

\$58

Minestrone Soup
Italian Chopped Salad with Romaine Lettuce, Salami, Chickpeas, Tomato, Onion, Provolone and Parmesan Cheeses Tossed with Herb Vinaigrette
Traditional Panzanella Bread Salad
Tomato and Fresh Mozzarella Caprese with Basil and Aged Balsamic
Rosemary & Salt Crusted Sirloin Filets with Veal Demi
Chicken Piccata with Grilled Lemon and Capers
Pasta Primavera with Seasonal Vegetables, Basil and White Wine Sauce
Garlic Bread Sticks
Raspberry White Chocolate Cheesecake
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee and Hot and Iced Tea

SANIBEL SUNSET

\$90

Island Salad of Mixed Greens with Mango, Strawberry, Feta Cheese with Poppyseed Vinaigrette
Peppered Shrimp and Rotini Pasta Salad with Parmesan Cheese and Herb Vinaigrette
Grouper and Crab Au Gratin in Lemon Butter Sauce
Floridian Crab Cakes with Citrus Aioli and Grilled Vegetable Orzo
Sliced New York Strip Loin Horseradish and Au Jus
Toasted Coconut Rice Pilaf
Seasonal Vegetables
Petite Dinner Rolls
Key Lime Pie and Flourless Chocolate Torte
Freshly Brewed Coffee, Decaffeinated Coffee and Hot and Iced Tea

LACE MUREX LUAU

\$64

Vegetable Spring Rolls with Sweet and Sour Sauce
Chopped Lettuce with Maui Onions, Cucumbers, Radish, Mushrooms and Croutons with Sweet Chili Glaze
Island Coconut Fruit Salad
Hawaiian Pulled Pork, Steamed Buns and Pineapple Roasted Red Pepper Relish
Sweet and Sour Crispy Chicken with Pineapple, Peppers and Onion
Island Style Fried Rice
Stir-Fried Vegetables
Mixed Berry Cobbler
White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Hot and Iced Tea

BEACH BARBEQUE

\$100

Sweet and Sour Cole Slaw
Watermelon Wedges
Mixed Greens, Sliced Strawberries and Gorgonzola Cheese with Balsamic Vinaigrette
Slow Roasted Oak Smoked Angus Brisket
Herb Grilled Pork Tenderloin with Pineapple Mango Chutney
Garlic Roasted Chicken Quarters
Lobster Mac and Cheese
Corn on the Cob and Roasted Carrots
Sweet Hawaiian Rolls and Jalapeno Cornbread Muffins
Sweet and Tangy Barbeque Sauce
Pecan Pie and Mixed Berry Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee and Hot and Iced Tea

SALADS (CHOOSE ONE)

Island Salad
Mixed Greens, Mango, Strawberry, Feta Cheese with
Poppyseed Vinaigrette

Classic Caesar Salad
Chopped Romaine, Shaved Parmesan Cheese
and Croutons with Traditional
Caesar Dressing

Spinach Salad
Bacon, Boursin Cheese, Mandarin Oranges
and Sliced Almonds with Blood Orange Vinaigrette

Strawberry Salad
Mixed Greens, Sliced Strawberries and Blue Cheese
with Balsamic Vinaigrette

Chopped House Salad
Romaine, Tomatoes, Cucumbers, Shredded Cheddar
Cheese and Croutons with Ranch Dressing

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce
Mixed Berry Cobbler
Mini Lemon Blueberry Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Hot
and Iced Tea

ENTREES (CHOOSE ONE)

Seared Salmon \$54
Seared with Pineapple Mango Chutney
Coconut Jasmine Rice and Green Beans

Angus Filet of Beef \$70
Chive Mashed Potatoes, Fried Plantain and Blistered
Asparagus with Grape Tomatoes

Herb Crusted Mahi \$56
Seared with Citrus Butter Sauce, Herb Roasted Red
Potatoes and French Green Beans

Pork Tenderloin \$53
Herb Roasted with Sun-dried Cherry Chutney, Chive
Mashed Potatoes and Broccoli

Crab Cakes \$58
Floridian Blue with Spicy Aioli, Roasted Red Potatoes
and French Green Beans

Jerk Spiced Airline Chicken \$51
Grilled Vegetable Orzo and Roasted Asparagus

Beef Short Ribs \$68
Slow Braised and served with Crispy Onions,
Red Wine Demi, Chive Mashed Potatoes
and Baby Carrots

Island Grouper \$62
Seared with Pineapple Roasted Red Pepper Shaved
Coconut Salsa, with Caribbean Rice and Asparagus

Angus Sirloin Filet \$58
Chive Mashed Potatoes, with Crispy Onions,
Burgundy Demi, and Lemon Zested Carrots

*Individual Guest choice of 3 entrees option is available
at highest priced item per person. Entrée Selections
due 7 days prior to event.*

Bar Options

BAR PACKAGES

Included in all meal services:

Complimentary Iced Tea, Water, Freshly Brewed Regular and Decaffeinated Coffee and hot Assorted Teas

Package Bar Options:

Open Beer and Wine Bar - Bartender Fee Waived

1st Hour: \$18.00 per person, \$9.00 per person each additional hour

Open Call Brands Bar - Bartender Fee Waived

1st Hour: \$22.00 per person, \$12.00 per person each additional hour

Open Premium Brands Bar - Bartender Fee Waived

1st Hour: \$26.00 per person, \$14.00 per person each additional hour

Consumption Bar Options:

HOSTED BAR PRICING

Bartender Fee Waived

(Beverage Service Charged Per Drink)

House Brand Cocktails \$8.00

Premium Brand Cocktails \$10.00

Domestic Beer \$5.00

Imported Beer \$6.00

Wine (Call) \$8.00

Wine (Premium) \$10.00

Soft Drinks / Bottled Water \$4.00

CASH BAR PRICING

\$150.00 Bartender Fee

(1 per 75 guests recommended)

House Brand Cocktails \$10.00

Premium Brand Cocktails \$13.00

Domestic Beer \$7.00

Imported Beer \$8.00

Wine (Call) \$10.00

Wine (Premium) \$13.00

Soft Drinks / Bottled Water \$5.00

Drink tickets available for \$8.00 each good for beer or wine

Drink tickets available for \$10.00 each good for beer, wine or cocktails