



Lunch - Lunch Buffets

Minimum Of 25 Guests.
One Hour Service

Boars Head Sandwich Board

Corned Beef, Roast Beef, Mesquite Smoked Turkey,
Black Forest Ham, Pastrami
Selection of American and Swiss Cheeses
Creamy Cole Slaw, Mustard Potato Salad
Tossed Salad and Assorted Dressings
Relish Tray, Pickle Jar, Lettuce, Tomatoes
Rye, Marble, Wheat and White Breads
Seeded Buns
Mayonnaise, Deli Mustard and Horseradish Sauce
Cheesecake and Chocolate Cake

\$28.00 Per Person

Add Hotdogs to your buffet

Chili, Sauerkraut, Relish, Ketchup and Mustard
\$2.25

Sandpiper Cookout

Market Field Greens with Toppings and Dressings
Tomatoes, Cucumbers and Artichoke with Salad
Old Fashioned Macaroni Salad

Grilled Barbecue Chicken
Grilled Burgers and Boars Head Hot Dogs
Buns and all the Fixings
Sliced Assorted Swiss and American Cheese Tray
Baked Bean Confetti
Mrs. Vicks Chips

Chef's Selection of Cakes and Apple Cobbler

\$35.00 Per Person

Lunch on the Round

Choice of One Soup
(Spring/Summer)
Spiced Mango and Coconut Soup or
Cucumber Yogurt Mint Soup
(Fall/Winter)
Beef Minestrone
Corn Chowder
Field Greens with Toppings and Dressing
Marinated Vegetable Salad

All-American Hoagie Sandwich
Sliced Ham, Salami, Smoked Turkey, Lettuce, Tomatoes,
Provolone and Mozzarella Cheeses

Philly Cheese Steak Sandwiches
Sautéed Peppers, Onions and Mushrooms
Assorted Mrs. Vicks Chips

Dutch Apple Pie and Chocolate Pie

\$32.00 Per Person



The Executive

Choice of One Soup:
(Spring/Summer)
Chilled Gazpacho with Candied Citrus Zest
(Fall/Winter)
Fire-Roasted Tomato and Garlic Soup with Herb Croutons
Lemon Pesto Roasted Chicken Tortellini Soup
with Minced Vegetables

Caesar Salad with Skewered Buttermilk Chicken Tenders
Roasted Red Bliss and Potato Salad
(Spring/Summer) Tropical Fruit Salad
(Fall/Winter) Waldorf Salad
Choice of Two Sandwiches:
Marinated Flank Steak Wrap with Vidalia Onion and Tomato
Relish

Herb Marinated Chicken Sandwich
Arugula, Garlic Aioli on Chibali Rolls

The Dagwood Pita Club
Layers of Smoked Turkey, Muenster Cheese, Sugar Roasted
Pit Ham, Swiss Cheese, Bacon,
Green Leaf Lettuce, Tomatoes
and Chipotle Mayonnaise

Dessert Station
Chef's selection of Petit Dessert and Dessert Bars
\$36.00 Per Person

South of the Border

(Spring/Summer) Tropical Fruit Salad with Honey Lime Poppy
Seed Dressing or
Salad of Arugula, Watercress, Spinach, Hearts of Palm,
Avocado and Papaya
(Fall/Winter) Chicken Tortilla Soup or
Jicama Apple Slaw

Black Bean, Roasted Corn, Peppers and Cilantro Salad
Seven Layered Dip

Spicy Ground Beef Tacos
Chicken and Beef Fajitas with Flour Tortillas and
Accompaniments
Spanish Rice and Seasonal Vegetables

Sopapillas and Mango Cheesecake

\$32.00 Per Person

Lunch at Ybor Square

Traditional Black Bean Soup
Chick Peas with Peppers, Herbs and Olive Oil
Garden Salad with Creamy Cracked Pepper Dressing

Tropical Fruit Display

(Fall/Winter) Slow Roasted Mojo Pork with Spicy Apple
Chutney
(Spring/Summer) Blackened/Grilled Pork Loin with Pico De
Gallo Salsa
Tamarind and Balsamic Grilled Chicken Breast with Black
Bean Fruit Relish
Yellow Rice and Season Vegetables

Citrus Cake
Bread Pudding with Jack Daniels Sauce

\$33.00 Per Person



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Bella Roma

Salad Caprese

Fresh Buffalo Mozzarella and Tomato Drizzled
with Pesto, Sundried Tomato and Balsamic Sauce

Antipasta Platter

Black and Green Olives, Roasted Pepper, Sundried Tomatoes
and Artichoke Hearts

Penne Pasta with Tomatoes, Basil and Spinach with Sauteed
Garlic Shrimp.

Tri Color Pasta topped with Boneless Chicken Cacciatora

Roasted Vegetables of the Moment

Focaccia and Garlic Bread Sticks

Dessert

Cappuccino Mousse, Tiramisu and Mini Cannoli

\$32.00 Per Person

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subject to change. Actual presentations of menu items may vary from photos.



Lunch - Plated Lunch

Plated Luncheons Include Three Courses; Salad, Entrée and Dessert, Assorted Rolls

Salads

Please pick one:

Traditional Caesar Salad
Chopped Romaine Lettuce, Tomatoes,
Croutons, and Parmesan Cheese
Traditional Caesar Dressing

Sun Coast Foliage Salad (Spring/Summer)
Florida Hand Picked Field Greens, Belgium Endive, Mango,
Hearts of Palm, Peaches Segments, Curly Cucumbers and
Carrots
Sun-dried Berry Vinaigrette

Spinach and Arugula Salad (Fall/Winter)
Baby Spinach and Arugula, Candied Pecans, Herb Croutons,
Julienne Carrots, Cucumbers,
Pomegranats, Roasted Pumpkin Seed
and Herb Crusted Goat Cheese
with Balsamic Vinaigrette

Mediterranean Garden Salad
Crisp Iceberg and Romaine Lettuce, Red and Green Peppers,
Red Onions, Kalamata and Green Olive Tapanade, Oregano,
Feta Cheese and Grilled Crusty Bread
Italian Dressing

Floribbean Chicken (Spring/Summer)

Grilled Breast of Chicken
with Pineapple Coconut Glaze
Everglades Rice Pilaf with
Black Beans, Peas, Carrots, Mushrooms,
Pearl Onions and Pinenuts

\$28.00 Per Person

Dragon Rubbed Crisp Seared Snapper

A Blend of Five Spices, Brown Sugar and Chili Flakes, New
Aged Fried Rice, Stir-fry Vegetable, Soy Wasabi Sauce

\$29.00 Per Person

Tenderloin and Shrimp (Spring/Summer)

Grilled Tenderloin with Green and Pink
Peppercorn Sauce, Sauteed Shrimp with Fresh Basil Pesto
Steamed New Potatoes with Rosemary
and Olive Oil
Baby Carrots and Asparagus

\$37.50

Tenderloin and Shrimp (Fall/Winter)

Pan Seared Tenderloin with Wild Mushrooms Ragout Sauteec
Shrimp with Saffron Cream
Roasted Garlic Mashed Potatoes
Sunchoke, Fennel and Spaghetti Squash

\$37.50

Grilled Atlantic Salmon

Grilled and Served with Saffon Risotto, Vegetable Medley
Pici De Gallo Mango Salsa

\$30.00 Per Person



Citrus Herb Roasted Chicken (Spring/Summer)

Grilled Marinated Boneless Breast of Chicken
Tuxedo Orzo Pasta with Artichokes, Young Spinach Leaves,
Parmesan Crusted Tomato
Basil Beurre Blanc
\$26.00 Per Person

Chicken Bonne Femme (Spring/Summer)

Sauteed Chicken Breast in
Spicy Tropical Fruit Salsa
(Fall/Winter) Roasted Chicken Breast Marinated in Rosemary
Lemon Grass Citrus Mousseline Sauce
Roasted Sweet Potatoes, Beets and Brussel Sprouts
\$27.00 Per Person

Roasted Stuffed Chicken (Fall/Winter)

Oven Roasted with Chestnut, Figs, Spinach and Ricotta
Cheese
Lentil Spiced Mashed Sweet Potatoes
Brussel Sprouts and Roasted Beets
\$26.00

Cold Entrees

Cold Luncheons Include Two Courses; Entrée and Dessert,
Assorted Rolls,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Grilled Herb Marinated Chicken on Focaccia

Fire Roasted Red Peppers, Grilled
Portobello Mushrooms with Garlic Aioli
Red Bliss Potato Salad, Mixed Green Salad
\$26.00 Per Person

Seafood Cobb Salad

Shrimp, Sea Legs Crab and Scallops, Greens with Diced
Tomatoes, Cucumbers, Avocado, Bacon Bites, Blue Cheese,
Chopped Eggs
Pepper Cream Dressing
\$28.00 Per Person

Char-Grilled Medallion Beef Tenderloin

Marinated with Herbs, Shallots and Garlic
Smoked Bacon and Roasted Garlic Mashed Potatoes
Chef's Selection of Seasonal Vegetables
Forest Mushroom Sauce
\$31.00 Per Person

Garlic and Herb Risotto Cake

Spaghetti Squash, Tomatoes Pomodoro and Romano
Cheese
\$25.00 Per Person

Grilled Vegetable Beggars Purse

A Ratatouille Vegetable Mix with Boursin Cheese
Wrapped with Puff Pastry and Baked Golden Brown
Served with Tomato Couscous, Mixed Julienne Vegetables
and Balsamic Reduction
\$24.00 Per Person

Cold Entrees

Cold Luncheons Include Two Courses; Entrée and Dessert,
Assorted Rolls,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Rosemary and Garlic Studded Rib Eye Filet

With Arugula and Horseradish Cream on French Baguette,
Vegetable Pasta Salad and Sliced Fruit
\$28.00 Per Person

Grilled Chicken Caesar Salad

Grilled Chicken Breast Set Atop a Bed of Crisp Romaine,
Tomatoes, Black Olives, Grated Parmesan Cheese and
Croutons
Served with Caesar Dressing
\$22.00 Per Person



Dinner Dessert

Please pick one:

Carrot Cake

An old fashion recipe, which is Fruity and Moist

Raspberry Ecstasy with Almond Filling

Fruita Di Bosco

Pastry with Blackberries, Blueberries, Raspberries and
Chantilly Cream

Apple Pie

Tart, Fresh, Crisp Apples with Crunchy Granola Crumbs with
Vanilla Cream

Chocolate Hazelnut Fudge

Filled with Chocolate Fudge

Raspberry Torte

Vanilla Cake, Butter Cream and Mixed Nuts

Caramel Apple Cheesecake

Rich Cheesecake, Apples and Caramel Drizzles

Bourbon Street Pecan Pie

Toasted Pecan Halves with Kentucky Bourbon
Caramel Sauce

Peanut Butter Oreo Cheesecake



Lunch - Boxed Lunch

Each Selection Includes A Selection of Fresh Fruit in a Bowl, Bag Of Chips,
Mustard and Mayonnaise, House Baked Cookies
We Are Pleased To Provide Your Choice Of Beverage At An Additional Charge

Chow Chow Chicken

Cashew Chicken Salad Wrap
Tender White Meat with Raisins,
Dried Cranberries, Cashew Nuts
and Apple and Carrot Slaw

\$20.00 Per Box

Very Veggie

Marinated Grilled Zucchini, Squash, Red Peppers, Eggplant,
Portobello Mushrooms, Red Onions and Arugula
Boursin Cheese on Multi Grain Bread
Pasta Salad

\$20.00 Per Box

Steak Out

Cajun Spiced Roast Beef with Chipotle Mayonnaise on a
Baguette
Shredded Lettuce, Oven-Dried Tomato Relish
Marinated Vegetable Salad

\$20.00 Per Box

New York's Hero

Featuring Boar's Head
Geno Salami, Smoked Turkey, Black Forest Ham, Lettuce,
Tomato,
Muenster Cheese and Sprouts
Served on a Hoagie
Cole Slaw

\$20.00 Per Box



All Day Meetings Packages - Audio Visual

Pricing does not include a 21% Service Charge. No company is permitted to patch any audio equipment into the house sound system. All internet is handled by your salesperson.

Please ask your AV contact for more information or special packaging.

LCD Package

Meeting Room LCD Projector
Projector Cart/Stand
Tripod Screen
All Cabling and Extension Cords

\$500.00 Per Day

Screen Package

6', 7' or 8' Tripod Screen
Projection Cart
Power Cable and Power Strip

\$75.00 Per Day

VHS/DVD Player Package

32" LCD Flat Screen Monitor
54" Display Cart
All Cabling and Extension Cords

\$275.00 Per Day

Mixer/Amplifiers

4 Channel Mono Mixer \$45.00
12 Channel Stereo Mixer \$150.00

Players/Recorders

VHS Player/Recorder \$75.00
DVD Player \$75.00

Microphones

Wired Microphone \$40.00
Wired Lavalier \$40.00
PZM Microphone \$50.00
Wireless Microphone- Lavalier \$160.00
Wireless Microphone- Handheld \$160.00

Screens

5'-7' Tripod Screen \$50.00
10" Cradle Screen \$125.00

Professionally Dressed
Fast Fold Screens and Drapes
6'x8' Front Screen w/Dress Kit \$140.00
7.5'x10' Front Screen w/Dress Kit \$165.00
9'x12' Front Screen w/Dress Kit \$175.00
Black Drape \$15.00 (Per running foot)
Rear Screen available: please call for details

Video/Data Projection

Meeting Room Projector \$450.00
Event Projector \$1,000
Premier Projector \$1,500

Video/Data Monitors

27" Video Monitor (CRT) \$120.00
32" Video Monitor (CRT) \$200.00
15" Computer Monitor \$60.00
32" LCD Monitor \$200.00
42" Plasma Monitor \$600.00



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Event Support Equipment

Flipchart w/ Markers \$40.00

Laser Pointer \$30.00

26"/42" Projector Cart \$30.00

Poster Easel \$10.00

Wireless Mousse \$25.00

Conference Speakerphone \$100.00

25' Extension Cord and Powers \$15.00

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