



CATERING MENU

TABLE OF CONTENTS

BREAKFAST

- BREAKFAST BUFFETS 3
- BREAKFAST BUFFET ENHANCEMENTS 4
- BREAKFAST STATION ENHANCEMENTS 5
- PLATED BREAKFAST 5
- PLATED BREAKFAST À LA CARTE 6

ALL DAY

- À LA CARTE 7

LUNCH

- BOX LUNCHES 9
- LUNCH BUFFETS 10
- PLATED LUNCHES 13

RECEPTIONS

- HORS D'OEUVRES 15
- SPECIALITY RECEPTION STATIONS 16
- SPECIALITY CARVING STATIONS 18

DINNER

- DINNER BUFFETS 19
- PLATED DINNERS 21

BAR

- HOSTED CONSUMPTION BAR 24
- OPEN BAR PACKAGES 24
- CASH BAR 24

GUIDELINES

- EVENT PLANNING 25
- PAYMENT & CREDIT 26



CONTINENTAL BUFFETS

Minimum 25 guests

Served with regular and decaffeinated coffee, hot tea, ice water, and orange juice

GULF COAST CONTINENTAL

Assorted Breakfast Pastries

Vegetarian

Fresh Fruit and Berry Display

Gluten Friendly, Vegan, Dairy Friendly

Yogurt with Granola, Honey, Dried Fruit

Vegetarian

Bagels and Cream Cheese

Vegetarian

RIVERWALK

Assorted Breakfast Pastries

Vegetarian

Fresh Fruit and Berry Display

Gluten Friendly, Vegan, Dairy Friendly

Assorted Breakfast Breads

Vegetarian

Avocado Toast with Pickled Red Onions,

Cherry Tomatoes, Green Onions

Vegetarian

Key Lime Pie Overnight Oats

Vegetarian

MANATEE BEACH

Chive and Butter Scrambled Eggs

Gluten Friendly, Vegetarian

Biscuits and Sausage Gravy

Cheddar Cheese Grits

Gluten Friendly

Country Fried Steak

Hardwood Smoked Bacon

Gluten Friendly, Dairy Friendly

Breakfast Sausage

Gluten Friendly, Dairy Friendly

Fresh Seasonal Fruit and Berries

Gluten Friendly, Vegan, Dairy Friendly

Breakfast Breads, Butter, Raspberry Jam

Vegetarian

BEAN POINT

Chive and Butter Scrambled Eggs

Gluten Friendly, Vegetarian

Hardwood Smoked Bacon

Gluten Friendly, Dairy Friendly

Sausage Links

Gluten Friendly, Dairy Friendly

Home Fried Potatoes

Gluten Friendly, Vegan, Dairy Friendly

Breakfast Pastries

Vegetarian

Fresh Seasonal Fruit and Berries

Gluten Friendly, Vegan, Dairy Friendly

Bananas Foster French Toast

Vegetarian



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All prices are subject to 24% administrative charge & current sales tax (if applicable).

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BUFFET ENHANCEMENTS

Price per person / Must be purchased with meal service

SMOKED SALMON PLATTER

Hard Wood Smoked Salmon, Caper Berries,
Whipped Cream Cheese, Red Onions, Tomatoes,
Chopped Eggs, Chives, Bagels

SAVORY OATS

Steel Cut Oats, Double Smoked Bacon,
White Cheddar, Green Onions
Gluten Friendly

EURO BREAKFAST

Imported Prosciutto, Genoa Salami,
Smoked Turkey, Brie and Gruyere Cheeses,
French Baguette, Whipped Butter, Apricot Jam

AVOCADO TOAST

Multigrain Bread, Serrano Ham, Roasted Peppers,
Pickled Red Onion, Radish, Chopped Eggs,
Pico De Gallo

ACAI BOWL

Banana, Blueberry, Roasted Strawberry, Granola,
Local Honey, Chai Seed
Gluten Friendly, Vegetarian

SHAKSHUKA

San Marzano Tomatoes, Roasted Peppers,
*Poached Eggs, Avocado, Cilantro, Feta
Vegetarian

TARTINES

Smoked Salmon, Cream Cheese,
Pickled Mustard Seed, Dill
Ham, Gruyere, Tomatillos,
Shaved Jalapeño, Dijonnaise
Avocado, Cashew Salsa Seca,
Nutritional Yeast
Vegetarian

STUFFED CROISSANTS

Spinach, Bacon, Swiss, Egg
Chicken Apple Sausage, Egg Whites,
Pepper Relish
Ham, Sharp White Cheddar, Egg

BREAKFAST SANDWICHES

Croissant, Biscuit or English Muffin
~ Egg, Sausage, Cheddar
~ Egg, Bacon, Cheddar
~ Egg, Turkey Bacon, Cheddar
~ Vegan Egg, Vegan Cheese
Vegan
~ Egg Whites, Turkey Bacon, Swiss



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STATION ENHANCEMENTS

Price per person / Must be purchased with meal service

Chef attendant required at \$250 per attendant for up to one and a half hours

One attendant per seventy-five guests

WAFFLE STATION

Pineapple Mango Chutney, Maple Syrup, Whipped Cream, Whipped Butter
Vegan

OMELET STATION

Eggs, Egg Whites, Traditional Accompaniments
Vegetarian

BRISKET & EGG BISCUITS

Sharp Cheddar Biscuit, Braised Beef Brisket, Poached Egg, Hollandaise

BANANAS FOSTER FRENCH TOAST

Bourbon Maple Syrup, Caramelized Bananas, Whipped Cream
Vegetarian

BEVERAGE ENHANCEMENTS

Price per person / Must be purchased with meal service

Bartenders required at \$225 per bartender for minimum two-hour service

One bartender per one hundred guests and \$75 each additional hour

BLOODY MARY BAR

Premium Tito's Vodka
Spicy and Mild Mixes, Hot Sauces
Celery, Pickled Okra,
Pickled Green Beans, Olives
Lemon and Lime Wedges

MIMOSA BAR

Chilled Champagne
Orange, Grapefruit, Cranberry Juices
Peach Purée Fruit, Garnishes



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PLATED BREAKFAST

Price per person / Minimum 25 guests

Served with breakfast pastries, whipped butter, fruit preserves, regular and decaffeinated coffee, hot tea, ice water, and orange juice

CHOOSE ONE

SCRAMBLED EGGS

Gluten Friendly, Vegetarian

*EGGS BENEDICT

Vegetarian

ROASTED MUSHROOM AND SPINACH QUICHE

Vegetarian

CARAMELIZED ONION AND BACON QUICHE

FRENCH TOAST

Vegetarian

CHOOSE ONE

COUNTRY HAM

Gluten Friendly, Dairy Friendly

HARDWOOD SMOKED BACON

Gluten Friendly, Dairy Friendly

SAUSAGE LINKS

Gluten Friendly, Dairy Friendly

TURKEY BACON

Gluten Friendly, Dairy Friendly

CHORIZO SAUSAGE

CHOOSE ONE

BREAKFAST POTATOES

Gluten Friendly, Vegetarian

CARAMELIZED ONION AND POTATO PANCAKES

Vegetarian

CHEDDAR GRITS

Vegetarian, Nut Friendly

STEEL CUT OATS

Vegetarian, Nut Friendly



À LA CARTE

PRICE PER DOZEN

ASSORTED MUFFINS

Vegan

BREAKFAST BREADS

Vegan

FRESH BAKED BREAKFAST PASTRIES

Vegan

ASSORTED BAGELS WITH CREAM CHEESE

Vegan

4 DOZEN MINIMUM

ASSORTED DONUTS

Vegan

ASSORTED PREMIUM DONUTS

Vegan

PRICE PER ONE ITEM

WHOLE FRESH FRUIT

Gluten Friendly, Vegetarian, Dairy Friendly

FRESH FRUIT CUPS

Gluten Friendly, Vegetarian, Dairy Friendly

ASSORTED CEREALS

Vegan

GREEK FRUIT YOGURTS

Gluten Friendly, Vegan

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À LA CARTE BEVERAGES

BEVERAGE BY THE GALLON

REGULAR AND
DECAFFEINATED COFFEE

HERBAL TEA

ADDITIONAL MILK

LEMONADE

ICED TEA

FRUIT JUICE

Orange, Apple or Cranberry

INFUSED WATER

Lemon and Basil

Cucumber and Mint

Orange and Berry



INDIVIDUAL BEVERAGE

CANNED SOFT DRINKS

BOTTLED WATER

BOTTLED SPARKLING WATER

BOTTLED FRUIT JUICES

BOTTLED GATORADE

CANNED ICED COFFEE

CELSIUS

RED BULL

Regular or Sugar Free

WATER TOWERS

Price per tower

DAY ONE RENTAL

EACH ADDITIONAL
DAY RENTAL

EACH FIVE GALLON
WATER JUG

Water jugs billed on consumption

À LA CARTE SNACKS

Price per item / Minimum one dozen

HOUSE SNACKS

WHOLE FRESH FRUIT

Gluten Friendly, Vegan, Dairy Friendly

FRESH FRUIT CUPS

Gluten Friendly, Vegan, Dairy Friendly

GOURMET BROWNIES

GOURMET COOKIES

GOURMET CUPCAKES

DESSERT BARS

HOT SOFT PRETZELS

with mustard

PACKAGED SNACKS

ASSORTED CHIPS

PRETZEL TWISTS

POPCORN

Gluten Friendly

KIND BARS

PROTEIN BARS

TRAIL MIX

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PACKAGES

Price per item / Minimum one dozen

THE SPA

Fruit Kabobs, Honey Yogurt Dip

Vegetarian

Mixed Nuts

Hummus and Crudit 

Vegetarian

Regular and Decaffeinated Coffee and Hot Tea

Infused Water and Lemonade

SEASIDE

Fresh Popped Popcorn

Gluten Friendly

Blue Bunny Ice Cream

Assorted Candies

Assorted Chips

Assorted Soft Drinks

Bottled Water

DAY AT THE BALL PARK

Soft Pretzel with Spicy Mustard

Cracker Jacks

Popcorn

Gluten Friendly

Mini Corn Dogs with Mustard

Assorted Soft Drinks

Bottled Water

THE CANDY BAR

Assorted Candy

Cookies and Brownies

Rice Krispy Treats

Regular and Decaf Coffee and Hot Tea

Infused Water and Assorted Soft Drinks

SWEET TOOTH

Jumbo Fresh Baked Cookies

Mini Cheesecakes

Mini Eclairs

Bite-sized Cupcakes

Regular and Decaffeinated Coffee and Hot Tea

Iced Coffee and Energy Drinks

Bottled Water and Assorted Soft Drinks

BEVERAGE BREAK

Price per item / Minimum one dozen

Refreshed for 4 hours

Regular and Decaffeinated Coffee
and Hot Teas

Assorted Soft Drinks

Filtered Water Service



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BOX LUNCHES

Price per person / Minimum 25 each type, Maximum 3 choices

Includes whole fruit, chips, dessert and bottled water

Gluten-free available upon request

STANDARD

SMOKED TURKEY

Provolone, Lettuce, Tomato, Whole Wheat

TUNA SALAD CROISSANT

Duke's Mayonnaise, Celery, Capers, Lettuce, Tomatoes

ROAST BEEF

Cheddar Cheese, Lettuce, Tomato, Horseradish Mayonnaise, Pretzel Roll

CHICKEN CAESAR WRAP

Romaine, Parmesan Cheese, Spinach Tortilla

MEDITERRANEAN VEGGIE WRAP

Hummus, Sliced Cucumber, Romaine, Tomato, Feta Cheese,

Red Onion, Sundried Tomato Wrap

Vegetarian, Dairy Friendly

PREMIUM

ITALIAN SUB SANDWICH

Ham, Salami, Pepperoni, Provolone, Red Onion, Green Leaf Lettuce, Tomato, Roasted Red Pepper Aioli, Hoagie Roll

TURKEY BACON CLUB

Crispy Bacon, Cranberry Relish, Green Leaf Lettuce, Tomato, Croissant

BEEF TENDERLOIN

Goat Cheese, Pickled Red Onions, Arugula, Dijonnaise, French Baguette

SOUTHERN COBB WRAP

Fried Chicken, Cheddar Cheese, Hard Boiled Egg, Red Onion, Tomato, Cucumber, Ranch Dressing, Flour Tortilla

BLT

Thick-Cut Bacon, Beefsteak Tomato, Iceberg Lettuce, Duke's Mayonnaise

CREOLE SHRIMP SALAD WRAP

Shrimp, Remoulade, Shredded Lettuce, Tomato



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LUNCH BUFFETS

Price per person / Minimum 25 guests

Served with dinner rolls, whipped butter, regular and decaffeinated coffee, hot tea and ice water

SALADS *Choose One*

FLORIDA TOMATO & CUCUMBER SALAD

Red Onions, Radish, Lemon Oregano Vinaigrette

Gluten Friendly, Vegetarian

DILL POTATO SALAD

Dijon, Celery

Vegetarian

TUSCAN KALE & BRAISED CANNELLINI BEANS

Oil-Cured Tomatoes, Celery, White Balsamic Vinaigrette

Gluten Friendly, Vegetarian

CLASSIC WEDGE SALAD

Slab Bacon, Pickled Red Onions, Cherry Tomatoes, Blue Cheese or Ranch Dressing

Gluten Friendly

SEASONAL FRUIT SALAD

Gluten Friendly, Vegan, Dairy Friendly

CAESAR SALAD

Hearts of Romaine, Ciabatta Croutons, Parmesan and Caesar Dressing

HOUSE SALAD

Baby Greens, Frisee, Endive, Roasted Shallots, Florida Citrus, Balsamic and Ranch Dressings

Gluten Friendly, Vegetarian

BUTTERMILK RANCH COLE SLAW

Carrots, Scallions, Celery Seed

Vegetarian



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LUNCH BUFFETS *continued*

ENTRÉES *Choose Two*

CHAR-GRILLED JERK CHICKEN BREAST

Mango Papaya Chutney
Gluten Friendly, Dairy Friendly

ROPA VIEJA BEEF & CHICKEN ROPA TACOS

Red Cabbage Slaw, Pico de Gallo, Cilantro Lime Crema, Radish, Guacamole,
Hot Sauces, Limes, Flour and Corn Tortillas
Gluten Friendly with corn tortillas

FLORIDA GROUPE

Red Curry, Coconut, Lemongrass, Key Lime
Gluten Friendly

CITRUS & HERB ROASTED CHICKEN

Garlic Jus
Gluten Friendly

ASSORTED CLUB SANDWICHES

Turkey BLT, Grilled Chicken with Avocado and Lemon Aioli,
Roast Beef with Tomato and Horseradish

ITALIAN FENNEL SAUSAGE & MEATBALLS

Onions, Peppers, Marinara, Extra Virgin Olive Oil
Gluten Friendly

BLACKENED CHICKEN & PENNE PASTA

Peas, Crushed Tomatoes, Spinach, Parmesan Herb Butter

*TUNA NICOISE

Romaine, Hard-Boiled Eggs, Tomatoes, French Beans, Olives,
Capers, Dijon Lemon Vinaigrette
Gluten Friendly

SOUTHERN FRIED CHICKEN

Buttermilk Biscuits

EIGHT-HOUR SLOW ROASTED BBQ PULLED PORK

BBQ Sauces, Petit Brioche Rolls

PENNE PASTA PUTTANESCA

San Marzano Tomatoes, Olives, Capers,
Extra Virgin Olive Oil

MOROCCAN SPICED SALMON

Preserved Lemon Butter
Gluten Friendly

ARROZ CON POLLO

Slow-Roasted Chicken, Saffron Rice, Peas

SPECIAL DIETARY ENTRÉES

EGGPLANT MEATBALLS

Vegan Parmesan, Basil Pistou, Marinara
Gluten Friendly, Vegan, Dairy Friendly

ROASTED CAULIFLOWER STEAK

Blistered Cherry Tomatoes, Chimichurri
Gluten Friendly, Vegan, Dairy Friendly

PAN-SEARED CHICKPEA CAKE

Crispy Brussel Sprouts, Harissa, Mint Chutney
Gluten Friendly, Vegan, Dairy Friendly



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LUNCH BUFFETS *continued*

ACCOMPANIMENTS *Choose One*

BUTTERMILK WHIPPED POTATOES

Gluten Friendly, Vegan

ROASTED ASPARAGU

Gluten Friendly, Vegan, Dairy Friendly

GREEN BEANS WITH SUNDRIED TOMATOES

Gluten Friendly, Vegetarian, Dairy Friendly

ROSEMARY & GARLIC ROASTED POTATOES

Gluten Friendly, Vegan, Dairy Friendly

SUMAC ROASTED BABY CARROTS

Gluten Friendly, Vegan, Dairy Friendly

AU GRATIN POTATOES

Gluten Friendly, Vegan

SAFFRON RICE PILAF

Gluten Friendly

CITRUS & ESPELETTE ROASTED BRUSSEL SPROUTS

Gluten Friendly, Vegan, Dairy Friendly

GRILLED ZUCCHINI, EGGPLANT & YELLOW SQUASH

Gluten Friendly, Vegan, Dairy Friendly

ROASTED BROCCOLI & RED PEPPERS

Gluten Friendly, Vegan, Dairy Friendly

DESSERTS *Choose Two*

NY-STYLE CHEESECAKE WITH BERRY COMPOTE

Vegetarian

FRESH BAKED COOKIES

Vegetarian

FLORIDA ORANGE CAKE

Gluten Friendly, Vegetarian

MINI KEY LIME PIE

Vegetarian

GOURMET BROWNIES

Vegetarian

TRES LECHES CAKE

Vegetarian

SEASONAL FRUIT TART

Vegan

CINNAMON RICE WITH TROPICAL FRUIT

Gluten Friendly, Vegetarian

FLOURLESS CHOCOLATE CAKE

Gluten Friendly, Vegetarian

RED VELVET CAKE

Vegetarian



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PLATED LUNCHES

Price per person / Minimum 25 guests

Served with dinner rolls, whipped butter, regular and decaffeinated coffee, hot tea and ice water

Designed for a three-course meal

SOUPS & SALADS *Choose One*

CUBAN BLACK BEAN SOUP

Cilantro Lime Crema, Pickled Red Onions, Yuca

CURRIED ROASTED CARROT SOUP

Lime Crème Fraiche, Toasted Peanuts

Vegetarian

CORN CHOWDER

Potatoes, Bacon, Tomatoes, Basil Oil

SPINACH & RADICCHIO SALAD

Dried Cherries, Goat Cheese, Walnuts, White Balsamic Dressing

Gluten Friendly, Vegetarian

TOMATO, WATERMELON & FETA

Baby Arugula, Basil, Aged Balsamic, Extra Virgin Olive Oil

Vegetarian

HOUSE SALAD

Baby Greens, Frisee, Garden Vegetables, Balsamic and Ranch Dressings

Gluten Friendly, Vegetarian, Dairy Friendly

CLASSIC WEDGE SALAD

Slab Bacon, Pickled Red Onions, Cherry Tomatoes,
Blue Cheese or Ranch Dressing

Gluten Friendly

CAESAR SALAD

Hearts of Romaine, Ciabatta Croutons, Parmesan, Caesar Dressing

Vegetarian

ITALIAN CHOPPED SALAD

Romaine, Radicchio, Arugula, Marinated Artichokes, Red Onion,
Kalamata Olives, Italian Vinaigrette

Gluten Friendly, Vegetarian, Dairy Friendly

FLORIDA GREENS

Mango, Cherry Tomatoes, Scallions, Plantain Chips, Florida Citrus Dressing

Gluten Friendly, Vegan, Dairy Friendly



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PLATED LUNCHES *continued*

ENTRÉES *Choose Two*

PAN-SEARED FLORIDA GROUPE

Broccolini, Fennel & Red Onion Salad, Citrus Beurre Blanc
Gluten Friendly

DRY RUBBED 12-HOUR HOUSE SMOKED BEEF BRISKET

Roasted Potatoes, Green Beans, Pomegranate BBQ Jus
Gluten Friendly, Dairy Friendly

TERIYAKI & APRICOT GLAZED SALMON

Bamboo Rice, Shiitake Mushrooms, Toasted Sesame Seeds, Miso Butter
Gluten Friendly

*GRASS-FED GRILLED FLAT IRON STEAK

Yucca Fries, Roasted Corn and Tomato Succotash, Chimichurri
Gluten Friendly

HERB & LEMON ROASTED FRENCH CHICKEN BREAST

Whipped Potatoes, French Beans, Chicken Jus
Gluten Friendly

BLACKENED MAHI MAHI

Plantain Mash, Creole Sauce
Gluten Friendly

ARROZ CON POLLO

Slow-Roasted Chicken, Sofrito, Saffron Rice

CHICKEN MARSALA

Woodland Mushrooms, Parsley Potatoes, Madeira Sauce
Gluten Friendly

SPECIAL DIETARY ENTRÉES

EGGPLANT MEATBALLS

Vegan Parmesan, Basil Pistou, Marinara
Gluten Friendly, Vegan, Dairy Friendly

ROASTED CAULIFLOWER STEAK

Blistered Cherry Tomatoes, Chimichurri
Gluten Friendly, Vegan, Dairy Friendly

PAN-SEARED CHICKPEA CAKE *Crispy*

Brussel Sprouts, Harissa, Mint Chutney *Gluten Friendly, Vegan, Dairy Friendly*



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HORS D'OEUVRES

All items have a 50-piece minimum and can be displayed or passed

Passed hors d'oeuvres require a butler fee of \$225 per 100 guests for two hours / Price per each

AMBIENT

TOMATO GAZPACHO

Micro Basil
Gluten Friendly, Vegetarian

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce,
Micro Celery

*BEEF CARPACCIO CROSTINI

Grated Horseradish,
Citrus Gremolata

CAPRESE SKEWER

Mozzarella, Tomato, Balsamic Glaze
Gluten Friendly, Vegetarian

*AHI TUNA TARTARE TACO

Avocado Crema, Salsa Roja

EGGPLANT LOLLIPOP

Goat Cheese, Grissini
Gluten Friendly, Vegetarian

PLANTAIN TOSTADO

Mango Salsa, Avocado
Gluten Friendly, Vegan, Dairy Friendly

TRUFFLED DEVILED EGG

Chives, Espelette
Gluten Friendly, Vegetarian

SMOKED SALMON CANAPE

Capers, Red Onion, Dill Cream

*SHRIMP CEVICHE

Grapefruit, Lime, Red Onion,
Persian Cucumber, Habanero *Gluten Friendly*

TOMATO BRUSCHETTA

Extra Virgin Olive Oil
Vegetarian



HOT

SMOKE BRISKET EMPANADA

PAN-SEARED PIEROGIES

Bacon Chive Crème Fraiche

FRANKS IN A BLANKET

Pastrami Spiced, Dijon Mustard

JERK CHICKEN SKEWER

Mango Chutney
Gluten Friendly, Dairy Friendly

PORK POTSTICKERS

Scallions, Soy

MINI NASHVILLE CHICKEN SLIDER

Blue Cheese Crema, Brioche

SPINACH & FETA

SPANAKOPITA *Vegetarian*

CONCH FRITTERS

Scotch Bonnet Aioli

MINI CRABCAKE

Brioche, Meyer Lemon Aioli

VEGETABLE SPRING ROLL

Sweet Chili Sauce
Vegetarian, Dairy Friendly

BRISKET ROPA AREPA

Cilantro Lime Crema,
Pickled Red Onion
Gluten Friendly

FALAFEL

Mint Cucumber Tzatziki
Vegetarian

PIMENTO CHEESE ARANCINI

Apricot Black Pepper Jam
Vegetarian

*BEEF

Ancho Chili Glazed
Gluten Friendly, Dairy Friendly

KABOB

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SPECIALTY STATIONS

**Chef attendant required at \$250 per attendant for up to one and a half hours
One attendant per 75 guests / Price per person*

ARTISAN CHEESE & CHARCUTERIE

Selection of Imported and Domestic Meats and Cheeses,
Dried Fruits, Marcona Almonds, Quince Paste, Crackers, Flatbreads,
French Baguettes, Citrus Cured Olives, Local Jams
Vegetarian

ARTISAN CHEESES

Three International and Two Domestic Cheeses, Dried Fruits, Quince Paste,
Honey, Focaccia Bread, Grissini, Crackers
Vegetarian

MEDITERRANEAN STATION

Marinated Olives, Roasted Pepper Agro Dolce, Grilled Eggplant,
Roasted Red Pepper Hummus, Baba Ghanoush, Tzatziki, Roasted Fennel,
Grilled Zucchini, Roasted Mushrooms, Marinated Artichokes, Mozzarella,
Tomatoes, Flatbreads, Lavash, Pita Crisps, Crackers
Vegetarian

CHIPS, SALSA & GUACAMOLE

Guacamole, Salsa Roja, Salsa Verde, Charred Sweet Corn, Slab Bacon,
Corn Tortillas, Plantain Chips, Pico de Gallo, Cotija Cheese

BRUSCHETTA BAR

Choose Three

- ~ Whipped Ricotta, Lemon, Extra Virgin Olive Oil
Vegetarian
- ~ Grilled Eggplant, Zucchini, Mushroom
Vegetarian, Dairy Friendly
- ~ White Bean Hummus, Sundried Tomato, Pecorino
Vegetarian
- ~ Prosciutto, Fig, Arugula Pistou
- ~ Tomato, Red Onion, Basil
Vegetarian, Dairy Friendly
- ~ Roasted Beet, Orange, Goat Cheese
Vegetarian
- ~ Watermelon, Feta, Pickled Red Onion
Vegetarian



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SPECIALTY STATIONS *continued*

PASTA STATION

Choose Two

Chef attendant required

- ~ Penne, Blackened Chicken, Peas, Tomato, Toasted Pinenuts,
Parmesan Herb Butter
- ~ Fusilli, Roasted Vegetables, Basil Cream
Vegetarian
- ~ Elbow Pasta Bolognese, Ground Sirloin, Tomatoes, Cream
- ~ Orecchiette, Puttanesca Sauce, Kalamata Olives, Capers, Tomatoes
- ~ Penne, San Marzano Tomato Sauce, Basil, Parmesan
Vegetarian
- ~ Penne Rigate Cacio di Pepe, Pecorino, Black Pepper,
Extra Virgin Olive Oil
Vegetarian
- ~ Beef Ravioli, Tomato Sauce, Lemon Ricotta
- ~ Gemelli Pasta all'Amatriciana, Bacon, Onion,
San Marzano Tomatoes, Pecorino

TACO STATION

Chef attendant required

Beef Barbacoa, Braised Chicken Ropa, Roasted Vegetables
Shaved Cabbage, Shredded Lettuce, Radish
Cotija Cheese, Crema, Cilantro, Limes, Pico de Gallo, Salsa Verde, Salsa Roja
Corn and Flour Tortillas

FLATBREAD STATION

Choose Three

- ~ Prosciutto, Arugula, Goat Cheese, Balsamic
- ~ Buffalo Chicken, Shaved Celery, Blue Cheese Crema
- ~ Margherita, Tomato, Mozzarella, Basil
Vegetarian
- ~ Pepperoni, Tomato, Mozzarella
- ~ Grilled Eggplant, Zucchini, Red Onion, Black Olive
Vegetarian
- ~ Wild Mushroom, Ricotta, Lemon, Extra Virgin Olive Oil
Vegetarian
- ~ Sausage, Pepperoni, Tomato, Mozzarella

SLIDER STATION

Choose Three

- ~ Nashville Hot Chicken, Buttermilk Slaw, Pimento Cheese
- ~ Slow-Roasted BBQ Pork, Cole Slaw, BBQ Sauce
- ~ Crab Cake, Roma Tomato, Old Bay Remoulade + four per person
- ~ Grouper, Bibb Lettuce, Pickle, Meyer Lemon Aioli
- ~ Mini Burger, Caramelized Onion, Special Sauce
- ~ Falafel, Baba Ghanoush, Tzatziki
Vegetarian
- ~ Molasses-Glazed Pork Belly, Cabbage Slaw
- ~ Smoked Beef Brisket, Cole Slaw, BBQ Sauce

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SPECIALITY CARVING STATIONS

Chef attendant required at \$250 per attendant for up to one and a half hours

One attendant per 75 guests

CHERRY WOOD-SMOKED TURKEY

Apricot Chutney, Tarragon Cream, Petit Rolls

CEDAR PLANK SALMON

Meyer Lemon Beurre Blanc

Gluten Friendly

WHOLE RED SNAPPER

Avocado, Veracruzana Sauce

Gluten Friendly

PORCHETTA Citrus Gremolata, Pan Jus, Focaccia

MAPLE BOURBON-GLAZED PORK LOIN

Apple Cider Jus, Petit Rolls

*CORIANDER & CRACKED BLACK PEPPER-CRUSTED BEEF TENDERLOIN

Horseradish Cream, Red Wine Sauce, Petit Rolls

*NY STRIP

Chimichurri, Petit Rolls

FENNEL POLLEN-SPICED GROUPER

Fennel Orange Salad, Tomato Chutney

Gluten Friendly, Dairy Friendly

PIT HAM

Trio of Mustards, Buttermilk Biscuits

STUFFED FLANK STEAK

Spinach, Roasted Red Peppers, Kalamata Olives, Merchant Sauce, Petit Rolls

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DINNER BUFFETS

Price per person / Minimum 25 guests

Served with dinner rolls, whipped butter, regular and decaffeinated coffee, hot tea and ice water

SOUTHERN BBQ

CORN CHOWDER

Potatoes, Bacon, Tomatoes, Basil Oil

BUTTERMILK RANCH COLE SLAW

Gluten Friendly, Vegetarian

RED BLISS POTATO SALAD

B&B Pickles, Duke's Mayonnaise,
Dijon Mustard

KALE & ESCAROLE CAESAR SALAD

Parmesan, Corn Bread Croutons,
Caesar Dressing

BUTTERMILK FRIED CHICKEN

Biscuits

TWELVE-HOUR SMOKED BEED BRISKET

House BBQ Sauces
Gluten Friendly

SHRIMP & GRITS

Florida Shrimp, Anson Mills Grits,
Sausage, Red Eye Gravy

BRAISED COLLARD GREENS

Gluten Friendly, Vegan

PIMENTO MAC & CHEESE

Vegetarian

BANANA PUDDING

Vanilla Custard,
Nilla Wafer Crumble,
Whipped Cream
Vegetarian

PEACH COBBLER

Vegetarian

FLORIBBEAN

CUBAN BLACK BEAN SOUP

Cilantro Lime Crema,
Pickled Red Onions, Corn Tortillas
Gluten Friendly, Vegetarian

FLORIDA GREENS

Mango, Cherry Tomatoes,
Scallions, Plantain Chips,
Florida Citrus Dressing
Gluten Friendly, Vegan

AVOCADO, TOMATO & WATERMELON SALAD

Red Onion, Extra Virgin Olive Oil
Gluten Friendly, Vegan

CONCH SALAD

Persian Cucumber,
Onion, Bell Peppers,
Habanero Lime Vinaigrette
Gluten Friendly, Dairy Friendly

ROPA VIEJA BRAISED BEEF BRISKET

Yuca, Tomatoes, Peppers
Gluten Friendly

FLORIDA RED SNAPPER

Tropical Fruit Salsa
Gluten Friendly, Dairy Friendly

CHAR-GRILLED JERK CHICKEN

Cilantro Lime Sauce,
Smoky Jerk BBQ Sauce
Gluten Friendly

CILANTRO LIME RICE

Gluten Friendly, Vegan

ROASTED SEASONAL VEGETABLES

Gluten Friendly, Vegan, Dairy Friendly

KEY LIME PIE SHOOTERS

Vegetarian

PINEAPPLE RUM CAKE

Vegetarian



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DINNER BUFFETS *continued*

AMERICAN HERITAGE

POTATO LEEK SOUP

Crispy Leeks, Chive Oil
Gluten Friendly, Vegetarian

ICEBERG WEDGE SALAD

Slab Bacon, Red Onions, Tomatoes,
Buttermilk Ranch Dressing
Gluten Friendly

TOASTED FARRO SALAD

Roasted Fennel, Pomegranate,
Florida Citrus
Vegan, Dairy Friendly

FINGERLING POTATO SALAD

Apple Cider Dressing
Gluten Friendly, Vegan, Dairy Friendly

WHOLE ROASTED SALMON

Corn Tomato Relish, Dill Butter
Gluten Friendly

*CHAR-GRILLED FLANK STEAK

Woodland Mushrooms,
Red Wine Sauce

FENNEL POLLEN ROASTED BONE-IN PORK CHOPS

Roasted Fennel, Apple Chutney
Gluten Friendly, Dairy Friendly

CHIVE MASHED POTATOES

Gluten Friendly, Vegetarian

ROASTED ASPARAGUS

Charred Lemon
Gluten Friendly, Vegan, Dairy Friendly

APPLE PIE

Vegetarian

STRAWBERRY SHORTCAKE

Vegetarian



MEDITERRANEAN

TUSCAN WHITE BEAN & ESCAROLE SOUP

Ciabatta Crumble
Vegetarian

ROASTED CARROT HUMMUS

Roasted Beets, Toasted Pistachio
Gluten Friendly, Vegetarian

HEIRLOOM TOMATO, MOZZARELLA, & RED ONION SALAD

Aged Balsamic,
Extra Virgin Olive Oil
Gluten Friendly, Vegetarian

GREEK SALAD

Roma Tomatoes, Cucumbers,
Feta, Marinated Red Onions
Lemon Oregano Vinaigrette
Gluten Friendly, Vegetarian

LEMON CHICKEN PICATTA

Capers, Lemon Jus

ROASTED GROUPE

Fregola Sarda, Parsley Gremolata,
Extra Virgin Olive Oil

*SPANISH PAPRIKA-SPICED STRIPLOIN

Potatoes Brava,
Glazed Cipollini Onions
Gluten Friendly

GRILLED EGGPLANT

Charred Lemon,
Extra Virgin Olive Oil
Gluten Friendly, Vegan, Dairy Friendly

MINI CHOCOLATE POT DE CRÈME

Vegetarian

BASQUE CHEESECAKE

Vegetarian

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PLATED DINNERS

Price per person / Minimum 25 guests

Served with dinner rolls, whipped butter, regular and decaffeinated coffee, hot tea and ice water

Designed for a three-course meal

SOUPS & SALADS *Choose One*

TOMATO & BUFFALO MOZZARELLA

Heirloom Tomatoes, Arugula Pistou, Balsamic Reduction, Micro Basil,

Extra Virgin Olive

Vegetarian

SUMAC ROASTED CARROTS & TOASTED FARRO

Pomegranate, Florida Citrus, Lemon Oregano Vinaigrette

Vegetarian, Dairy Friendly

BABY GEM LETTUCE & SUGAR SNAP PEAS

Pickled Enoki Mushrooms, Toy Boxed Tomatoes, Radish,

Lemon Chive Vinaigrette

Gluten Friendly, Vegan, Dairy Friendly

ROASTED BEET & WATERMELON SALAD

Feta, Pickled Onions, Cracked Olive Vinaigrette

Gluten Friendly, Vegetarian

ROASTED BROWN SUGAR PEAR & ARUGULA

Pickled Walnuts, Blue Cheese, Arugula Pistou, Pear Vinaigrette

Vegetarianly

FARMER'S SALAD

Arugula, Kentucky Limestone, Mache, Red Currant Tomatoes,

Baby Radish, Torn Crouton, Balsamic Blueberry Vinaigrette

Vegan, Dairy Friendly

CURRIED ROASTED CARROT SOUP

Lime Crème Fraiche, Parsnip Matchsticks

Vegan, Dairy Friendly

ANDALUSIAN GAZPACHO

Tomatoes, Cucumber, Cracked Black Pepper Crostini, Micro Basil,

Extra Virgin Olive Oil

Gluten Friendly, Vegan, Dairy Friendly

ROASTED TOMATO BISQUE

Grilled Florida Corn, Crispy Leeks, Manchego Flatbread, Basil Oil

Vegetarian

LOBSTER BISQUE

Add \$5 per person

Madeira, Paprika Crème Fraiche, Petit Sorrel

CHILLED PEA & MINT SOUP

Roasted Carrot Crema, Parmesan Tuile

Vegetarian

ROASTED BUTTERNUT SQUASH

Razel Hanout-Spiced Squash, Candied Marcona Almonds,

Blue Cheese Crema

Vegetaria

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PLATED DINNERS *continued*

ENTRÉES *Choose Two*

*GRILLED SKIRT STEAK

Sunchoke and Potato Purée, Oyster Mushrooms,
Paprika Saffron Aioli, Salsa Verde

PAN-SEARED TWIN CRABCAKES

Yukon Gold Potato Cake, French Beans, Candied
Cherry Tomatoes, Yuzu Beurre Blanc

FLORIDA SEAFOOD BOUILLABAISSE

Red Snapper, Clams, Shrimp, Scallops, Tomato,
Fennel, Saffron Broth, Rouille

ROASTED FRENCHED BREAST OF CHICKEN

Truffle Whipped Potatoes, Asparagus,
Pickled Mustard Seeds, Black Garlic Thyme au Jus

DOUBLE SMOKED BONE-IN DUROC PORK CHOP

Anson Mills Buttermilk Grits, Apple Mustarda,
Dijon Cream

*CHAR-GRILLED TENDERLOIN OF BEEF

Leek and Potato Gratin, Glazed Baby Carrots,
Red Wine Reduction

FLORIDA RED SNAPPER

Three Sisters Vegetables, Ver Jus Dill Beurre Blanc
Gluten Friendly

*CHAR-GRILLED NEW YORK STRIP

Wild Mushroom Bread Pudding, Broccolini,
Roasted Shallots, Bordelaise Sauce

PAN-SEARED GROUPER

Saffron Risotto, Eggplant Croustillant,
Olive Tapenade, Saffron Tomato Broth
Gluten Friendly

ATLANTIC SALMON

Horseradish Gremolata, Braised Baby Kale,
Cauliflower Mousseline
Gluten Friendly

BRAISED BEEF SHORT RIB

Goat Cheese Potato Purée, Glazed Cipollini Onions,
Parsley, Celery Leaves, Xeres Vinegar Reduction
Gluten Friendly



DUO ENTRÉES

BRAISED SHORT RIB & SEARED DAY BOAT SCALLOPS

Saffron Potato Purée, French Beans,
Bordelaise Sauce, Bread Pudding, Chive Beurre Blanc

ROASTED FLORIDA GROUPER & *BEEF TENDERLOIN

Bright Lights Swiss Chard, Pickled Beech Mushrooms,
Crispy Leeks, Smoked Tomato Coulis

SPECIALITY DIET RESTRICTIONS

SMOKED PORTABELLA MUSHROOM “STEAK FRITES”

Brandy Reduction, Salsa Verde, Yuca Fries
Gluten Friendly, Vegan, Dairy Friendly

MOROCCAN-SPICED FREGOLA STRUDEL

Grilled Zucchini, Oyster Mushrooms, Escarole,
Tomato Coulis
Vegan, Dairy Friendly

ROASTED CAULIFLOWER STEAK

Wild Mushroom Risotto, Nutritional Yeast,
Tomato Confit, Chimichurri
Gluten Friendly, Vegan, Dairy Friendly

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PLATED DINNERS continued

DESSERTS

KEY LIME PIE MERINGUE TART

Yuzu Curd, Blueberry Compote, Torched Meringue

BUTTERSCOTCH BUDINO

Brown Sugar Caramel Custard, Mascarpone Whipped Cream, Rosemary Sable

STRAWBERRY SHORTCAKE

Vanilla Sponge, Strawberry Compote, Vanilla Custard, Crème Chantilly

Vegetarian

WARM CHOCOLATE BRIOCHE BREAD PUDDING

Canella Crème Anglaise

Vegetarian

TRES LECHES CAKE

Pineapple Compote, Shaved Coconut, Whipped Cream

Vegetarian

CLASSIC NEW YORK CHEESECAKE

Whipped Cream, Fresh Berries

Vegetarian

FLOURLESS CHOCOLATE CAKE

Vanilla Crème Anglaise

Vegetarian



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BAR PACKAGES

Our on-site personnel must dispense all beverages.

Bartenders are staffed one per one-hundred guests.

Bartenders are charged at \$225 for four hours of service and \$75 per hour, per bartender will apply thereafter

HOSTED CONSUMPTION BAR

SPIRITS

Standard
Premium
Super Premium

BEER

Domestic
Imported
Craft
Non-Alcoholic Beer

WINE BY THE GLASS

Standard
Premium
Super Premium

NON-ALCOHOLIC

Assorted Soft Drinks
Bottled Water
Sparkling Water

OPEN BAR PACKAGES

HOURS

One
Two
Three
Four
Five

ADD

Premium Open Bar
Super Premium Open Bar



CASH BAR

Cash bars are subject to minimum sales of \$500 per bar.

SPIRITS

Standard
Premium
Super Premium

BEER

Domestic
Imported
Craft
Non-Alcoholic Beer

WINE BY THE GLASS

Standard
Premium
Super Premium

NON-ALCOHOLIC

Assorted Soft Drinks
Bottled Water
Sparkling Water

All prices are subject to 24% administrative charge & current sales tax (if applicable).

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GUIDELINES

EVENT PLANNING

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 30 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 2 weeks prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt. The services agreement (contract) outlines specific agreements between the customer and Aramark. The signed service agreement, along with the required deposits, must be received no less than 2 weeks in advance of the first scheduled event. A \$500 deposit is required at the time the contract is returned. An additional 75% is due 15 days prior and the balance is due no less than five days prior to the first event. If the signed service agreement is not received at least 2 weeks prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 guests, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events.

Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 30 days prior to the event unless otherwise negotiated between the customer and Aramark.

MENU PROPOSALS

In addition to designing menus for "special events" our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

BANQUET EVENT ORDER (BEO)

A signed copy of the BEO must be returned no less than two (2) weeks prior to your event. Any change or on-site additions to these contracted arrangements may be accommodated, based on availability, and will incur additional charges.

FLOOR PLANS

Your sales professional will review both the guest seating arrangements (floor plan) and the coordination to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through Aramark, will be the responsibility of the customer. Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

SERVICE TIMES

Meal services are based on the follow time guidelines:

Seated breakfast or lunch	2 hours	Continental breakfast	2 hours
Seated dinner	3 hours	Coffee service	2 hours
Buffet breakfast or lunch	2 hours	Meeting breaks	1 hour
Buffet dinner	2 hours	Receptions	2 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

FACILITY SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the Customer. All rounds for meal functions are dressed with standard non-floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths in a roundtable setting for non-food functions may be clothed for \$15.00+ per standard house tablecloth. Specialty linens, including floor length, will be priced at the current market values. Aramark is not responsible for any receiving, placing or collecting non-Aramark linen

SPECIALTY MEALS & DIETARY RESTRICTIONS REQUEST

Specialty Dietary restrictions may be accommodated, for plated functions, to a maximum quantity of the overage meals available for the event (5% above guarantee, up to thirty meals). Requests outside of the available overage quantities may incur additional charges of \$10 per person above the originally agreed upon menu price, for each specialty meal request above this quantity.

GUIDELINES

PAYMENT & FEES

ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashier's checks, ACH, American Express, Discover, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

GUARANTEES

To ensure the success of your event(s), it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501-1500 people require the final guarantee five (5) business days prior to the first event.
- Events over 1501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays. Once the final guarantee is due, the count may not be decreased. For plated meal functions, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The caterer will be prepared to serve the guarantee for all other meal functions. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guaranteed timeline, the 5% overage will no longer apply.

PAYMENT POLICY

Our policy requires full payment in advance based on the initial contracts. Any remaining balance after the event is to be paid within 30 days of the receipt of the final invoice.

ADVANCE DEPOSIT / MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Aramark reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history. To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

ADMINISTRATIVE FEE & TAX

All food and beverage items are subject to a 24% administration fee and applicable sales tax, currently at X%. In some areas, the administrative fee may be subject to applicable sales tax. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. Labor fees are subject to applicable sales tax, currently at X%.

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of twenty-five people for all meal functions. If the guarantee is less than 25 people, a \$500.00 fee may apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days from the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverage. As such, any requests to bring in outside food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

